

Crockpot Tacos al Pastor

Yield: 7 min
Total Time: 260 min

Recipe from: <https://www.recipeschoose.com/recipes/pati-s-mexican-table-tacos-al-pastor-recipe>

Ingredients:

- 1 yellow onion large, chopped, divided, 1/4 of the chopped onion into the crockpot, 3/4 of it into the sauce
- 1 fresh pineapple
- 1/2 inch pineapple juice
- 1/4 cup apple cider vinegar
- 1 tablespoon chile powder
- 4 garlic cloves
- 2 teaspoons salt
- 1 teaspoon Mexican oregano dried
- 1 tablespoon cumin
- 4 chipotle chiles
- 2 tablespoons adobo sauce
- 3 pounds pork roast
- corn tortillas
- cilantro
- white onion Small, finely chopped
- cotija
- crema mexicana
- lime wedges

Nutrition:

1. Calories: 410 calories
2. Carbohydrate: 31 grams
3. Cholesterol: 125 milligrams
4. Fat: 10 grams
5. Fiber: 5 grams
6. Protein: 47 grams
7. SaturatedFat: 2.5 grams
8. Sodium: 1700 milligrams

9. Sugar: 16 grams

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