

Mexican pork pibil (cochinita pibil)

Yield: 4 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/pati-s-mexican-table-cochinita-pibil-recipe>

Ingredients:

- 1 1/4 kilograms boneless pork shoulder or loin
- 1 cup orange juice freshly squeezed if possible
- 1/2 cup lime juice
- 1 teaspoon salt
- 85 grams achiote paste available from Mexgrocer.co.uk
- red onion for garnish, optional
- chopped cilantro /coriander leaves, for garnish, optional
- lime wedges for garnish, optional

Nutrition:

1. Calories: 470 calories
2. Carbohydrate: 19 grams
3. Cholesterol: 180 milligrams
4. Fat: 9 grams
5. Fiber: 4 grams
6. Protein: 72 grams
7. SaturatedFat: 3 grams
8. Sodium: 1150 milligrams
9. Sugar: 7 grams

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