

Chilorio, Mexican Pulled Pork

Yield: 5 min
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/mexican-restaurant-salsa-recipe-cilantro>

Ingredients:

- 3 pounds pork butt boneless, cut into 2-inch chunks
- 2 teaspoons ground cumin divided
- 1 teaspoon kosher salt
- 1 1/4 cups orange juice divided
- 2 guajillo chiles dried, stemmed and seeded
- 2 dried ancho chiles stemmed and seeded
- 6 cloves garlic chopped
- 1/2 cup white vinegar
- 1 teaspoon oregano
- 1/4 teaspoon ground allspice
- 1/2 cup cilantro plus more for serving
- flour tortillas for serving
- salsa for serving
- diced onions for serving
- cotija cheese for serving

Nutrition:

1. Calories: 610 calories
2. Carbohydrate: 26 grams
3. Cholesterol: 170 milligrams
4. Fat: 34 grams
5. Fiber: 5 grams
6. Protein: 52 grams
7. SaturatedFat: 12 grams
8. Sodium: 1080 milligrams
9. Sugar: 6 grams

Thank you for visiting our website. Hope you enjoy Chilorio, Mexican Pulled Pork above. You can see more 19 mexican restaurant salsa recipe cilantro Get cooking and enjoy! to get more great cooking

ideas.