

Carnitas

Yield: 10 min
Total Time: 380 min

Recipe from: <https://www.recipeschoose.com/recipes/red-bone-alley-mexican-pizza-dip-recipe>

Ingredients:

- bone in pork roast, butt or shoulder
- water
- onion
- garlic cloves
- oregano
- ground cumin
- garlic powder
- salt
- 3 pounds pork roast bone-in, butt or shoulder
- water
- 1 large yellow onion sliced
- 2 medium garlic cloves crushed
- 1 tablespoon dried oregano
- 1 tablespoon ground cumin
- garlic powder to taste
- salt to taste
- flour tortillas
- lime wedges
- salsa
- sour cream
- guacamole
- cheese
- tomato
- cilantro
- onion

Nutrition:

1. Calories: 250 calories
2. Carbohydrate: 11 grams

3. Cholesterol: 90 milligrams
 4. Fat: 8 grams
 5. Fiber: 2 grams
 6. Protein: 33 grams
 7. SaturatedFat: 2.5 grams
 8. Sodium: 340 milligrams
 9. Sugar: 2 grams
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