

Pulled Pork Carnitas (Mexican Tacos)

Yield: 6 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/true-mexican-taco-recipe>

Ingredients:

- 2 kilograms pork shoulder pork butt
- 1 lime
- 1/2 cup orange juice
- 1 onion medium
- 1 teaspoon virgin olive oil
- 1/2 jalapeño peppers chopped & seeds removed
- 4 cloves garlic
- 1 tablespoon garlic powder
- 1 tablespoon cumin powder
- 1/2 teaspoon red chili powder
- 1 teaspoon smoked paprika
- 1 teaspoon oregano dry
- 1 onion large
- 1/2 cup cilantro
- 1 avocado large
- 1 tablespoon salt
- 1 tablespoon pepper

Nutrition:

1. Calories: 600 calories
2. Carbohydrate: 14 grams
3. Cholesterol: 225 milligrams
4. Fat: 30 grams
5. Fiber: 5 grams
6. Protein: 69 grams
7. SaturatedFat: 7 grams
8. Sodium: 1440 milligrams

9. Sugar: 4 grams

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