

Pork Carnitas Tacos

These juicy and crispy carnitas use a leaner cut of meat than the traditional recipes, making it a healthier slow cooker recipe, for a flavorful and authentic taco experience.

PREP: 20 minutes

COOK: 6-8 hours

SERVES: 6

- 2 pounds pork tenderloin
- 3 garlic cloves, crushed
- 3 tablespoons olive oil divided, 1 tablespoon to coat pork & 2 tablespoons to sear pork
- 3 cups of chicken broth divided, 1 cup to deglaze pan & add to slow cooker & 2 remaining cups to add to slow cooker
- 1 large white onion, thinly sliced
- 1 fresh jalapeno, deseeded & chopped
- 1 chipotle pepper in adobo sauce, finely chopped
- 2 tablespoons of lime juice (1 lime)

Pork Rub:

- 1 teaspoon ground cumin
- 1 teaspoon garlic powder
- 1 teaspoon smoked paprika
- 1 teaspoon fresh ground black pepper
- ½ teaspoon Cajun seasoning (Tony Chachere's)

1. Rinse the pork tenderloin and pat dry. Slice three holes in pork and put a garlic clove in each hole.
2. In a small bowl add all of the dry seasonings and mix well with a whisk.
3. Lightly coat pork with 1 tablespoon of olive oil. Thoroughly coat the pork with the seasoning rub.
4. Preheat Dutch oven on medium-high heat. Add 2 tablespoon of olive oil.
5. Once the pan is hot pick up the pork with tongs and gently place in the hot Dutch oven. Using the tongs, sear all four sides of the pork (about 20-30 seconds per side) until it has a nice caramelized brown crust, to seal in the rich flavors.
6. Remove pork from the Dutch oven and place on a plate and set aside.
7. While pan is still hot, add 1 cup of chicken broth to deglaze the pan. Add onions to the bottom of the slow cooker to create a "bed" for the pork to sit on. Carefully add the deglazed sauce to slow cooker.
8. Add remaining 2 cups of the chicken broth and lime juice to the slow cooker.
9. Set slow cooker on 6 or 8-hour setting to cook slowly, depending on what works best for you.
10. Once the cooking time is completed remove the pork and put in a large, oven safe casserole dish. Use 2 forks to shred pork. Scoop up the onions from slow cooker using a slotted spoon and add to pork. Add about a cup of the remaining juice from the slow cooker.
11. To achieve the golden-brown crispiness, finish in the oven on broil for approximately five minutes.
12. Warm tortillas on a comal or skillet.
13. Serve with your favorite toppings. A drizzle of remoulade sauce or avocado lime crema, pickled red onions and cilantro-lime red cabbage slaw go very well.

