

Eat Happy Kitchen
Anna Vocino

FAST(ER) CARNITAS

(Serves 8-10)

INGREDIENTS:

- 2 teaspoons salt
- 1 teaspoon pepper
- 2 teaspoons oregano
- 1 teaspoon cumin
- 2 tablespoons olive oil
- One 2-4 pound pork butt or shoulder roast
- 5 garlic cloves, minced
- 1 onion, loosely chopped
- 1 orange, halved
- Dusting of ground cinnamon
- Queso fresco, fresh cilantro, and lime wedges for serving

INSTRUCTIONS:

In a small mixing bowl, whisk the salt, pepper, oregano, cumin, and olive oil into a paste. Rub into pork roast. Place in slow cooker, top with the minced garlic and onion. Squeeze the orange halves over pork, dropping the halves into the slow cooker. Dust the whole roast with cinnamon, cover, and cook on the high setting for 4 hours.

Preheat oven to 300°.

Remove pork shoulder from slow cooker. It should be fork tender. Pull apart pork with fork or culinary claws, removing and discarding larger pieces of fat. Spread the pork pieces in a foil-lined roasting pan, then pour the liquid

and onions from the slow cooker over the meat. Heat in oven for 20 minutes or until pork is crispy on the edges. Serve garnished with queso fresco, fresh cilantro, and lime wedges.

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