



Slow Cooker Carnitas

Jacob · 28/09/2024



Prep Time

10 hrs 10 mins

Difficult

Medium

Servings

10

Description

This slow cooker carnitas recipe is easy to prep and makes a great filling for tamales enchiladas tacos and burritos This filling is also great combined with your favorite barbecue sauce and served on buns

Ingredients

— - 1 teaspoon salt - 1 teaspoon garlic powder - 1 teaspoon ground cumin - ½ teaspoon crumbled dried oregano - ½ teaspoon ground coriander - ¼ teaspoon ground cinnamon - 1 (4 pound) boneless pork shoulder roast - 2 bay leaves - 2 cups chicken broth

Instructions

1. Gather the ingredients. Mix salt
2. garlic powder
3. cumin
4. oregano
5. coriander
6. and cinnamon together in a bowl; coat pork with spice mixture. Place bay leaves in the bottom of a slow cooker and arrange pork on top. Pour chicken broth around the sides of pork
7. being careful not to rinse off spice mixture. Cover and cook on Low
8. turning after 5 hours
9. until pork shreds easily with a fork
10. about 10 hours in total. When the pork is tender
11. remove from the slow cooker; shred with two forks. Use cooking liquid as needed to moisten the meat.