

Pork Carnitas, Mexican Rice, & Crispy Roasted Potatoes

Ingredients

Pork Carnitas:

- ☐ 4 lbs pork shoulder, excess fat trimmed
- ☐ 4 cloves garlic, peeled
- ☐ 2 onions, quartered
- ☐ 2 oranges, juiced
- ☐ 2 limes, juiced
- ☐ 1 tb chili powder
- ☐ 2 tsp ground cumin
- ☐ 2 tsp dried oregano
- ☐ 2 tsp salt, or more (to taste)
- ☐ 1 tsp ground black pepper

Crispy Roasted Potatoes:

- ☐ 1.5 lbs petite red potatoes, washed & quartered
- ☐ 2 tb olive oil
- ☐ 1.5 tsp salt
- ☐ 1/2 tsp chili powder
- ☐ 1/2 tsp dried oregano
- ☐ 1/4 tsp coriander
- ☐ 1/4 tsp garlic powder
- ☐ 1/4 tsp black pepper
- ☐ 1 pinch cayenne pepper
- ☐ 4 tablespoons cilantro, finely chopped

Directions

Pork Carnitas:

- 1** Mix chili powder, cumin, oregano, salt, & pepper together in a small bowl. Season pork with spice mixture, rubbing thoroughly on all sides. Place pork into slow-cooker or dutch oven with onions, garlic cloves, and juice. Cook on low heat for ~8 hours or on high heat for 4-5 hours.
- 2** Remove pork shoulder from slow cooker and shred it. For extra crispy pork, cook the shredded meat in a skillet until browned. Makes great tacos or nachos!

Crispy Roasted Potatoes:

- 1** Preheat oven to 400°. Line a baking sheet with parchment paper, foil, or spray with non-stick cooking spray.
- 2** In a large bowl, add potatoes, olive oil, salt, chili powder, oregano, coriander, garlic powder, black pepper, & cayenne. Toss until potatoes are coated and transfer to baking sheet.
- 3** Bake for 20 mins, then flip potatoes and bake for another 20 mins, until crispy. Sprinkle potatoes with cilantro and serve.

(See Directions For Rice On Next Page)

Pork Carnitas, Mexican Rice, & Crispy Roasted Potatoes

(Continued)

Ingredients

Mexican Rice:

- ☐ 1.5 cups white rice
- ☐ ~5 oz. diced tomatoes
- ☐ 1/2 green pepper, diced
- ☐ 2 tsp olive oil
- ☐ 1/4 c cilantro, chopped
- ☐ 2 1/4 cups water
- ☐ 1/2 tsp salt
- ☐ 1/2 tsp pepper
- ☐ 1/2 tsp cumin
- ☐ tobasco, to taste

Directions

Mexican Rice:

- 1 Add oil to a large saucepan or skillet over medium-high heat & begin to saute the diced green pepper. Once it has cooked a bit, add the cumin, salt, & pepper.
- 2 Once pepper has softened, stir in the tomatoes. Cook about 5-7 minutes, or until tomatoes have roasted a bit.
- 3 Add rice & water & stir. Bring to a boil, stirring occasionally. Rice is finished once tender & water has evaporated. Stir in cilantro & remove from heat.
Add tobasco if you'd like it spicy.