

SLOW COOKER PORK CARNITAS TACOS



PREP TIME: 30 minutes
COOKING TIME: 6 hours
SERVES: 8 people

Enjoy traditional pork carnitas without the hassle with this easy slow cooker tacos recipe, perfect for entertaining.



1 sachet Old El Paso™ Taco Seasoning Mix



1 pack Old El Paso™ Stand 'N' Stuff Soft Tortilla Boats



½ tsp salt



1 tsp dried thyme



1 tsp ground cumin



250ml orange juice



6 garlic cloves, peeled



1.4kg boneless pork shoulder joint



1 ½ tbsp vegetable oil



150g mixed salad leaves



80g mozzarella cheese, grated



½ small red onion, finely sliced

1 PREP THE PORK SHOULDER

In small bowl, combine the oil, taco seasoning mix, salt, thyme and cumin. Spread the paste all over the pork shoulder, pressing to coat. Place in the slow cooker dish. Pour the orange juice around the pork and add the garlic.

2 COOK THE PORK AND BRAISE

Cover and cook on the Low heat setting for 5-6 hours or until the pork is very tender. Transfer the pork from the slow cooker to a shallow dish. Cool for 5 minutes then use 2 forks to roughly shred the meat. Toss with about 200ml of the braising liquid (discard the remaining braising liquid).

3 HEAT THE TORTILLA BOATS & SERVE

Heat the tortilla boats to pack instructions. Divide the lettuce and cheese evenly between the tortilla boats. Top each one with about 85g of the pork (see Tips for using up any leftovers), then top with the cheese and sliced onion.

TIPS

Turn your taco dinner into a real Tex-Mex family feast by serving with sides of Traditional Guacamole and Salsa.

To take the edge off the raw onion, place the sliced onion in a sieve and rinse with cold water for about 30 seconds. Drain and pat dry with kitchen paper.

You'll have some have leftover pork after making the tacos – use hot or cold in sandwiches, quesadillas, burritos or grain bowls.