

YIELD: 6-8

Instant Pot Pork Carnitas

This Instant Pot Pork Carnitas Recipe is fall-apart tender, versatile, and a breeze to make. With so many different ways to serve them, you'll love these pork carnitas.

PREP TIME

15 minutes

COOK TIME

55 minutes

TOTAL TIME

1 hour 10 minutes



Ingredients

- Dry Rub Ingredients:
- ½ T. chili powder
- ½ T. unsweetened cocoa powder
- 1 t. garlic powder
- 1 t. ground cumin
- ½ t. smoked paprika
- ½ t. chipotle powder
- 1 t. dried Mexican oregano
- 1 t. sea salt
- ½ t. ground black pepper
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- Ingredients for pork:
- ¾ cup chicken broth
- ¾ cup fresh orange juice , approximately 2 large oranges
- 3 tbsp fresh lime juice
- 2-3 tbsp extra virgin olive oil

- 3½ - 4 lbs pork shoulder roast, trimmed and cut into 6-8 chunks
- 1 medium red onion, diced
- 1 medium jalapeno, diced
- 2-3 cloves garlic, peeled & chopped

Instructions

1. Combine dry rub ingredients in a small bowl and stir to combine.
2. Rub mixture onto pork until each piece is thoroughly covered. Press well to adhere.
3. Push the “Sauté” button on Instant Pot® and set to “High.” Add 1 tablespoon olive oil and half the seasoned pork shoulder pieces to the container. Sear until pork is browned on all sides, approximately 2-3 minutes per side.
4. **Note: DO NOT** use lid while using the “Sauté” function on an Instant Pot.
5. Once browned, transfer seared pork to a plate and repeat this process with another tablespoon of olive oil and the remaining pork.
6. Remove browned pork from the Instant Pot® and set aside.
7. Add remaining tablespoon olive oil to the container, along with red onion and jalapeño.
8. Sauté, stirring occasionally, until soft and translucent, approximately 3-4 minutes.
9. In a bowl, whisk together chicken broth, fresh orange juice, and **lime juice**. Season with salt and black pepper, to taste, and set aside.
1. Add browned pork back to the pot and pour your broth & juice mixture on top. Add lid and lock into place.
2. Set the steam vent to “Sealing.” Press the “Manual” button and adjust to the “High” setting, if necessary. Adjust cook time to 30 minutes. (Select 40 minutes for 4+ pound roasts).
3. When the Instant Pot® cook time is complete, allow the pressure to release naturally for 20 minutes before doing a quick release of any remaining steam.
4. Shred your pork with 2 forks.
5. **Want Crispier Instant Pot Pork Carnitas?** Preheat the oven broiler to high and line a large, rimmed baking sheet with aluminum foil.
6. Drizzle shredded pork with ¼ cup juices from the Instant Pot® and toss to combine before spreading into a thin, even layer. Season with additional salt and black pepper, if desired.
7. Place pork under broiler for 4-5 minutes, then remove from oven and add a little more juice before turning the meat to brown the other side.

8. Place back under broiler for another 4-5 minutes or until the pork is nice and crispy on the edges.

Notes

The instructions for this recipe include a couple of optional steps that can be omitted to [save time](#). For example, the aromatic blend of onion, jalapeno, and garlic does not need to be sautéed before cooking the pork, but doing so deepens and releases more flavor.

In addition, the pork can be shredded and served as soon as it is done cooking. However, the extra step of tossing it with some cooking liquid and broiling under high heat delivers the delicious, crispy edges found in traditional carnitas recipes.

Slow Cooker Instructions: After seasoning your meat with the dry rub, add it to your slow cooker. Add the remaining ingredients. Cook low and slow for 8-10 hours and then shred. At this point, you can follow the broiler instructions if you'd like.



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