

# Instant Pot Carnitas

## Ingredients (Serves: ~6)

- 1 kg / 2lb pork shoulder
- 1 Tablespoons chili powder
- 2 teaspoons ground cumin
- 1.5 teaspoons dried oregano leaves
- 1 teaspoons salt or more, to taste
- 1/2 teaspoons freshly ground black pepper
- 2 cloves garlic , minced
- 1 onions roughly chopped into quarters
- juice from 1 limes
- juice from 1 orange

## Instructions

1. Trim and discard excess fat from the pork.
2. In a small bowl, combine chili powder, cumin, oregano, salt and pepper. Generously season the pork on all sides.
3. Add the seasoned pork to the bottom of the instant pot. Add garlic, onions, orange juice and lime juice.
4. Add an additional 1/2 cup of water or chicken broth to the pot.
5. Cook on Manual/High pressure for 45 minutes. When timer beeps, allow the pot to naturally release pressure, about 15 minutes longer. Remove lid and shred the meat.

**For a more authentic taste, place the meat on a baking sheet and broil it for 2-3 minutes until the edges are crispy.**

## Sides

- Mexican rice
- Refried beans

## Tasting Notes

- Didn't add orange juice but probably could have to make it a bit less bitter. Next Time.
- I didn't broil the meat to make it crispy.

## Another Recipe



Easy Pork Carnitas Recipe - a farmgirl's dabbles.pdf