



**Carnitas**, literally meaning "little meats", is a Mexican dish from the state of Michoacan and is broadly popular for his simplicity and flavour.

**Ingredients:**

- 1 tablespoon chili powder
- 2 teaspoons ground cumin
- 2 teaspoons dried oregano
- 2 teaspoons salt, or more, to taste
- 1 teaspoon ground black pepper
- 4 pound pork shoulder, excess fat trimmed
- 4 cloves garlic, peeled
- 2 onions, quartered
- 2 oranges, juiced
- 2 limes, juiced
- 1 pack of **Casa Bonita Corn Tortillas**.

**Directions:**

1. In a small bowl, combine chili powder, cumin, oregano, salt and pepper. Season pork shoulder with spice mixture, rubbing in thoroughly on all sides.
2. Place garlic, onions, orange juice, lime juice and seasoned pork shoulder into a slow cooker. Cover and cook on low heat for 8 hours or high for 4-5 hours.
3. Remove pork shoulder from the slow cooker and shred the meat before returning to the pot with the juices; season with salt and pepper, to taste, if needed. Cover and keep warm for an additional 30 minutes.
4. Preheat oven to broil. Place carnitas onto a baking sheet and broil until crisp and crusted, about 3-4 minutes.
5. Heat the tortillas and fill them with the carnitas and serve immediately garnishing them with onions and cilantro.