

# GREEN CHILE PORK CARNITAS TACOS

*Jennie Allen, June 2020*

Original Recipe from [Modern Honey](#)

\*GLUTEN-FREE

## Ingredients

- 1 3-4 lb. pork loin roast
- 1 tbsp oil
- 1 onion, diced
- 2 jalapenos, diced
- 2 4-ounce cans diced green chiles
- 2 tsp garlic salt
- 1 tsp black pepper
- 1 tbsp ground cumin
- 3/4 cup fresh orange juice
- 1 lime, juiced

## For Serving:

- corn tortillas
- crumbled queso fresco or shredded pepperjack cheese
- avocado slices or quacamole
- chopped cilantro
- sliced radishes
- tomatillo salsa

## INSTRUCTIONS

1. Heat oil in a large skillet over high heat.
2. Add pork roast to the skillet and sear meat for 5 minutes on each side, until evenly browned.
3. Place pork roast in a slow cooker or Instant Pot. Add onion, jalapenos, green chiles, garlic salt, pepper, and cumin to the pot. Pour in orange and lime juices.
4. Cook pork on low for 8 hours, or on high for 5 hours.
5. Once pork is cooked through and tender, shred meat into bite-sized pieces using two forks.
6. Season pork with additional salt and pepper, to taste.
7. Serve pork with corn tortillas, cheese, avocado, cilantro, radish, salsa, or any other toppings you like. Enjoy!

EACH OF YOU SHOULD USE WHATEVER GIFT YOU HAVE RECEIVED TO SERVE OTHERS,  
AS FAITHFUL STEWARDS OF GOD'S GRACE IN ITS VARIOUS FORMS.

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