



# Crispy Pork Carnitas

Serves 6 / 60 mins

## INGREDIENTS

12 Casa Mendosa™ Original 10 Medium Tortillas

### For Instant pot pork filling

4 pounds lean boneless pork roast, cut into 2-inch chunks (with excess fat trimmed off)

1 tbsp. olive oil

Salt and pepper to taste

### Toppings

Fresh chopped cilantro

Diced red onion

Store bought or homemade salsa

Sour cream

### For the mojo sauce

Juice of 1 orange

Juice of 2 limes

1 jalapeño, stem removed, split lengthwise

1 garlic clove

½ cup cilantro sprigs

1/3 cup olive oil

2 tsp. sugar

½ tsp. salt



## DIRECTIONS

Prep Time 5 min | Cook Time 55 min | Ready in 60 min

### For the Mojo Sauce

Blend orange juice, lime juice, jalapeño, garlic, cilantro, oil, sugar, and salt in a blender until mostly smooth but still specked with herbs. Transfer sauce to a small bowl and set aside.

### For Pork Filling

Season pork chunks on all sides with salt and pepper.

Click the “Sauté” setting on the Instant Pot and add in oil followed by half of the pork, and sear turning every minute until meat is browned on all sides. Transfer meat to a new plate and repeat with second half of the meat before turning off the heat.

Combine all the meat and the mojosauce in the Instant Pot, close lid securely and set vent to “Sealing”.










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### For Pork Filling - con't

-  Cook on high pressure for 30 minutes, followed by a natural release (about 15 minutes).
-  Set oven broiler to high heat.
-  Shred the pork with two forks and transfer to a large baking sheet lined with parchment paper using a slotted spoon. Add about a third of the leftover juices evenly on top of the pork and combine.
-  Broil for 4-5 minutes, or until the edges of the pork begin browning and crisping up. Remove from the oven, then combine meat with half of the remaining juices in the Instant Pot and broil for an additional 5 minutes to get the meat even more crispy.
-  Remove from oven and add the remaining juices over the pork, and toss to combine. Warm tortillas in oven and assemble with pork and toppings of choice before serving.

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#### MARITIMES



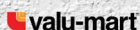
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