



Instant Pot Paleo Carnitas

Active Time: 10 minutes | Total Time: 1 hour | Serves: 12

Nutrition Information Per Serving

459.9 calories, 36.19 g carbohydrate, 9.59 g fiber, 26.6 g NET carbs, 24.32 g protein, 26.86 g fat

Ingredients

- 24 tortilla(s) Siete Foods Cassava & Coconut Tortillas
- 2 Tbsp(s) lime juice
- 1 large white onion, diced
- 2 tsp(s) sea salt
- 2 tsp(s) garlic powder
- 1 tsp paprika
- 1 tsp cumin
- 1/2 tsp(s) ground coriander
- 1 whole fresh jalapeno
- 1 cup water
- 48 ounce(s) pastured pork shoulder
- 3 whole(s) limes, cut into wedges
- 6 medium(s) avocados, diced

Preparation

1. Cut pork shoulder into 2 inch cubes.
2. Add pork, onion, spices, salt, jalapeno, lime juice and water to the stainless steel vessel of the Instant Pot.
3. Secure the lid, close the pressure valve. Press the Meat/Stew button and then increase time to 40 minutes.
4. Allow pressure to release naturally.
5. Remove the lid and shred pork with two forks. Taste to adjust salt and pepper.
6. Serve with lime wedges, avocado and warmed tortillas.

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