

Slow Cooker Paleo Carnitas Tacos

Active Time: 20 minutes | Total Time: 8 hours | Serves: 8

Nutrition Information Per Serving

431 calories, 35.2 g carbohydrate, 6.97 g fiber, 28.23 g NET carbs, 36.83 g protein, 17.55 g fat

Ingredients

- 16 tortilla(s) Siete Foods Cassava& Coconut Tortillas
- 3 pound(s) organic pork loin roast
- 1 whole orange, juiced with peels saved
- 2 whole(s) limes, sliced into wedges
- 1 Tbsp lime juice
- 1 large white onion
- 2 medium(s) avocados, pitted and diced
- 2 tsp(s) sea salt
- 1/2 tsp(s) black pepper
- 2 whole (s) bay leaves
- 1/2 tsp(s) dried oregano
- 1 tsp cumin
- 6 clove(s) garlic, peeled
- 2 whole stick(s) cinnamon
- 2 cup(s) water

Preparation

1. Quarter the onion. Mince one quarter and set aside for topping. Add other 3 quarters to a crock pot.
2. Rinse the pork loin and pat dry. Mix all dry spices together and rub liberally over pork. Add to crock pot with garlic, cinnamon sticks, bay leaves, orange juice and peels, lime juice and water.
3. Cook on high for 4 hours or on low for 6-8 hours.
4. Remove pork from crockpot. Discard orange, onion, bay leaves and cinnamon sticks. Reserve 1 cup of liquid.
5. Shred pork into bite sized pieces. Taste to adjust salt and pepper. Top meat with half the reserved liquid and toss to coat. Warm tortillas in toaster oven or skillet.
6. Serve carnitas with warm tortillas, lime wedges, onion and avocado.

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