

Carnitas Filling

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Rated: ★★★★★

Submitted By:
JIMMYDEAN4

Prep Time:
20 Minutes

Cook Time: 2
Hours

Ready In: 2 Hours
20 Minutes

Servings: 6

"Pork shoulder is simmered with Mexican spices to make this shredded filling for tacos, tamales, or burritos."

INGREDIENTS:

1 pound boneless pork shoulder	1 tomato, chopped
1 clove garlic, crushed	1 tablespoon chili powder
1 onion, cut into 4 wedges	1 teaspoon salt
1 carrot, peeled and cut into 1 inch pieces	1/4 teaspoon cumin
1 celery, cut into 1 inch pieces	1/4 teaspoon dried oregano
	1/4 teaspoon pepper
	1 bay leaf

DIRECTIONS:

1. Place pork, garlic, onion, carrot, celery, and tomato in a saucepan. Season with chili powder, salt, cumin, oregano, pepper, and bay leaf; add enough water to cover. Bring to a boil, then reduce to a simmer. Cover and simmer until pork is tender, about two hours. Cool and shred. Use in tacos or tamales.

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*Makes planning
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-- Angela Sackett*



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