

# DUTCH OVEN CARNITAS



## SERVING SIZE

6



## INGREDIENTS

### ITEM

Pork Butt, Cut Into 3-inch Cubes  
Kosher Salt  
Olive Oil  
Jalapeño, Sliced  
Low-sodium Chicken Broth  
Lime Juice  
Garlic Cloves, Minced

### QUANTITY

2 Lbs.  
2 Tsp.  
2 Tbsp.  
1  
1½ Cups  
½ Cup  
4

### ITEM

Cumin  
Onion Powder  
Oregano  
Chili Powder  
Black Pepper  
Bay Leaves

### QUANTITY

2 Tsp.  
2 Tsp.  
2 Tsp.  
1 Tsp.  
1 Tsp.  
2



## PREPARATION

- Preheat oven to 300°F (150°C).
- Heat olive oil in a Dutch oven over medium-high heat. Season pork cubes with kosher salt and sear in batches, turning until browned on all sides. Remove pork and set aside.
- Add sliced jalapeño, garlic, cumin, onion powder, oregano, chili powder, and black pepper to the Dutch oven. Stir for 1 minute until fragrant.
- Add lime juice, chicken broth, and bay leaves. Stir to combine.
- Return pork to the Dutch oven and bring the mixture to a simmer. Cover and transfer to the oven. Cook for 2-3 hours, or until the pork is tender and easily shreds.
- Remove the pork from the pot and shred with two forks. Optional: Crisp the shredded pork in a hot skillet for extra texture.
- Serve with tortillas, rice, or as desired, garnished with additional lime wedges and cilantro.