

PORK CARNITAS LETTUCE WRAPS

INGREDIENTS

ITEM	QUANTITY
Boneless Pork Shoulder or Pork Loin	½ Cup
Olive Oil	1 Tbsps.
Ground Cumin	1 Tsp.
Smoked Paprika	1 Tsp.
Dried Oregano	1 Tsp.
Chili Powder	½ Tsp.
Salt	½ Tsp.
Black Pepper	¼ Tsp.
Onion- and Garlic-free Chicken Broth	1 Cup
Juice of 1 Lime	
Chopped Fresh Cilantro	1 Tbsp.
Large Butter Lettuce Leaves	16
Chopped Tomato	½ Cup
Chopped Fresh Cilantro, for serving	¼ Cup
Lime Wedges, for serving	

SERVING SIZE **4 WRAPS**

PREPARATION

- Cut the pork into large chunks.
- Combine the cumin, smoked paprika, oregano, chili powder, salt, and pepper. Rub the seasoning over the pork.
- Heat the olive oil in a large Dutch oven or heavy skillet over medium-high heat.
- Brown the pork on all sides.
- Add the chicken broth and lime juice.
- Cover and simmer over low heat for about 1½-2 hours, until the pork is very tender and easily shredded.
- Remove the pork and shred with two forks.
- Return the shredded pork to the pan and cook uncovered for 5-10 minutes, allowing some of the liquid to reduce.
- Stir in the cilantro.
- Spoon the carnitas into lettuce leaves and top with tomato and additional cilantro.
- Serve with lime wedges.

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