



Slow Cooker Orange Pulled Pork

10 servings

6 hours

Ingredients

- 1/2 cup Extra Virgin Olive Oil
- 3/4 cup Orange Juice
- 2 tbsps Lime Juice
- 1 cup Cilantro
- 1/4 cup Mint Leaves
- 6 Garlic (cloves)
- 2 tsps Cumin (ground)
- Sea Salt & Black Pepper (to taste)
- 4 lbs Pork Shoulder, Boneless

Directions

- 1 Add the olive oil, orange juice, lime juice, cilantro, mint, garlic, cumin, salt and pepper to a food processor and blend until well combined.
- 2 Place the pork into the slow cooker and cover in the marinade. Cook on low for six to eight hours, or high for four hours, or until the pork is tender and falls apart easily.
- 3 Use two forks to pull apart the pork. Enjoy!

Notes

Leftovers: Refrigerate in an airtight container for up to three days.

Serving Size: One serving is approximately six ounces of pulled pork.

More Flavor: Add fresh oregano and orange zest to the marinade. Sear the pork on all sides before adding to the slow cooker.

Additional Toppings: Serve with rice, quinoa, cauliflower rice, roasted vegetables, or salad.