

INSTANT POT CARNITAS

INGREDIENTS:

- 1 tablespoon chili powder
- 2 teaspoons ground cumin
- 2 teaspoons dried oregano
- 2 teaspoons salt, or more, to taste
- 1 teaspoon ground black pepper
- 4-5 pounds pork shoulder, excess fat trimmed
- 4 cloves garlic, crushed
- 2 onions, chopped
- 2 oranges, juiced
- 2 limes, juiced

DIRECTIONS:

1. In a small bowl, combine chili powder, cumin, oregano, salt and pepper.
2. Cut pork roast into 1-2" pieces.
3. Season meat with spice mixture, rubbing in thoroughly on all sides. Let stand overnight, if possible.
4. Sauté onion and garlic in Instant Pot.
5. Brown meat in two batches.
6. Pressure cook for 30 minutes.
7. Shred meat with forks.
8. If desired, crisp meat under the broiler, 8 minutes or less. Watch carefully so as not to dry the meat out! Moisten with cooking liquid if need be.