

Smokey Citrus Pork Tacos



Ingredients

- 1 pork rib roast, boneless, about 2 ½ lbs / 1.25 kg
- 2 tsp / 10 mL dried oregano leaves
- 2 tsp / 10 mL ground cumin
- 1 tsp / 5 mL salt
- ½ tsp / 2 mL EACH ground cinnamon and ground coriander
- 2 Tbsp / 30 mL canola oil
- 1 cup / 250 mL orange juice
- 3 cloves garlic, pressed
- 1 chipotle pepper in adobo + 1 tsp / 5 mL adobo sauce*
- 12 soft flour or corn tortillas

Garnish suggestions: shredded lettuce, thinly sliced radishes, diced avocado, chopped Roma tomatoes, pickled red onions, mild crumbled feta, chopped fresh cilantro

Directions

1. Pat roast with paper towels to remove excess moisture.
2. In small bowl, combine oregano, cumin, salt, cinnamon and coriander.
3. Rub seasoning mixture over all sides of roast. Place roast in large resealable plastic bag and refrigerate 8-24 hours. Remove roast from refrigerator 1 hour before cooking to help bring meat to room temperature.
4. In large skillet, heat oil over medium-high heat. Brown roast on all sides.
5. Transfer roast to slow cooker. Add orange juice, garlic, chipotle pepper and adobo sauce.
6. Cover and cook on LOW for 6-8 hours or until roast falls apart easily when raked with a fork.
7. Remove roast to a cutting board. Tent loosely with foil and let rest 5-10 minutes.
8. Meanwhile, carefully pour cooking liquid into a measuring cup. Discard all but ½-cup cooking liquid. Set aside.
9. With two forks, pull meat into shreds, discarding any fat. Return pork to slow cooker.
10. Add reserved cooking liquid to moisten meat. Keep warm in slow cooker and assemble tacos with garnishes.

*Leftover chipotle peppers in adobo sauce can be frozen for future use by spooning one or two peppers and a bit of sauce into piles on a small, rimmed baking sheet lined with parchment paper. Place the baking sheet with the peppers in the freezer for about 1 hour. Lift the frozen piles of

peppers from the baking sheet and place them into a resealable freezer bag for up to 6 months. Thaw peppers as needed for about 20 minutes prior to using as directed.

Additional Info

- **Cut:** Roasts
- **Prep Time (Minutes):** 20
- **Cook Time (Minutes):** 6-8 hours
- **Number of Servings:** 6-8