

# Pulled Pork Mexicano



## Ingredients

- 1 Tbsp / 15 mL canola oil
- 1 pork shoulder blade roast, boneless, about 3 ½ lb / 1.5 kg
- 3 cloves garlic, minced
- 2 medium yellow onions, chopped
- 1 jalapeno pepper, seeded and minced
- 2 Tbsp / 30 mL chili powder
- 1 tsp / 5 mL ground cumin
- ½ cup / 80 mL tomato paste
- 1-28 oz / 796 mL can diced tomatoes, undrained
- Chopped fresh cilantro for garnish (optional)

## Directions

1. In large casserole pot, heat oil over medium-high heat. Add roast and brown on all sides. Remove to a plate; pour off all but 1 Tbsp fat.
2. Add garlic, onion, jalapeno, chili powder and cumin to pot. Cook until onions are softened, about 5 minutes, stirring occasionally.
3. Add tomato paste and cook 2 minutes.
4. Stir in tomatoes.
5. Return pork and any juices to casserole pot. Heat to boiling.
6. Preheat oven to 300°F. Cover and bake for 3 ½-4 hours, basting every 30 minutes.
7. Remove pork to a cutting board; cover and let rest 10 minutes.
8. Shred pork, using 2 forks, discarding any fat.
9. Skim any fat from sauce. Bring sauce to a boil; boil gently to thicken slightly. Add shredded pork to sauce and heat through.
10. Serve in buns or tortillas, sprinkled with cilantro, if desired.

## Additional Info

- **Cut:** Roasts
- **Prep Time (Minutes):** 15
- **Cook Time (Minutes):** 4.5 hrs

- **Number of Servings:** 10