Mexican Pork Tostadas

Ingredients

1 Tbsp / 15 mL canola oil
1 pork shoulder blade roast, boneless, 2-2½ lb / 1-1.25 kg
1 medium yellow onion, thinly sliced
3 cloves garlic, minced
1 Tbsp / 15 mL balsamic vinegar
2 tsp / 10 mL dried oregano leaves
1 tsp / 5 mL ground cumin
1 tsp / 5 mL salt
½ tsp / 2 mL ground black pepper
2 bay leaves
10-12 tostada shells

Directions

1. In large skillet, heat oil over medium-high heat. Add roast; brown on all sides.
2. Meanwhile, place onion slices on bottom of slow cooker. Sprinkle garlic over onion. Place roast on top.
3. Drizzle vinegar over roast; season with oregano, cumin, salt and pepper.
4. Add bay leaves. Cover and cook on LOW until meat is tender, about 8 hours.
5. Remove roast from slow cooker onto a clean plate.
6. Remove and discard onion and bay leaves. Skim fat from braising liquid if required.
7. Shred meat with two forks; return to slow cooker. Cover and cook on HIGH, about 15 minutes more.
8. Serve pork on tostada shells along with your favourite toppings.

Topping suggestions: Diced tomato, chopped avocado, shredded lettuce, thinly sliced red onion and chopped cilantro for garnish.

Additional Info

- **Cut:** Roasts
- **Prep Time (Minutes):** 20

- **Cook Time (Minutes):** 8.5 hrs
- **Number of Servings:** 10-12