

# **Zesty Lime Pork Carnitas**



The flavors of pork, onion, cumin, cilantro and freshly squeezed lime are romanced by the vibrant blend of spices, subtle kick of heat and garlicky twang of TABASCO® Brand Salsa Picante. The result is a masterful Mexican flavor experience in every bite.

Recipe is supplied by Tobasco

## **Ingredients**

3kg Pork Shoulder, Leg or Loin Chops (bone removed) , Shredded.

100ml Vegetable Oil

300ml Chicken Stock

1 Onion, Diced

10g Ground Cumin

150ml TABASCO® Brand Salsa Picante

2 Limes, Halved

1 Bunch fresh Cilantro, Chopped

10 Tortillas

Shredded Cheese

Sour Cream

Guacamole

Tomato Salsa

Salt

Black Pepper

**Method:**

1. Heat the oil in a large oven pan
2. Add the pork and season with salt and pepper
3. Cook until all sides are brown
4. Add the remaining ingredients squeezing the juice from the limes
5. Cook for four hours on a low heat around 350\*
6. Remove from the oven and allow to cool for 20 minutes
7. Serve with warm tortillas, shredded cheese, sour cream, guacamole and tomato salsa.