

#### NUTRITION PER SERVING

57 Protein  
15 Carbohydrates  
47 Fat

#### MEXICAN SPICE BLEND

2 Tablespoons Ancho Chile powder  
2 Tablespoons kosher salt  
1 Tablespoon granulated garlic  
1 Tablespoon onion powder  
1 Tablespoon ground cumin  
1 Tablespoon dried oregano leaves  
1/2 Tablespoon ground black pepper  
1 teaspoon chipotle powder

#### INGREDIENTS

6 pounds carnitas meat or trimmed pork shoulder  
6 tablespoons Cheechako Tako seasoning mix or spice mix listed below  
2 yellow onions, julienned  
2 cups orange juice  
1 teaspoon olive oil  
Kosher salt, as needed



## INSTANT POT CARNITAS WITH "THE JO!" AND "THE BRO!"

#### MEXICAN SPICE BLEND:

1. Combine ingredients.

#### PREPARATION INSTRUCTIONS:

1. Turn Instant Pot onto "Saute" setting.
2. Once pot is hot, add the olive oil, the onions and a pinch of salt and stir.
3. In a large mixing bowl, toss the pork with the spice blend until uniformly coated.
4. Once onions have lightly caramelized, add pork to pot and stir.
5. Top pork and onions with orange juice and place the lid on the Instant Pot.
6. Press cancel, then press manual and set Instant pot to high pressure, set time to 35 minutes and voila!
7. Once cooking is complete, divide pork and juice into 11 pint containers. Refrigerate for up to 5 days or freeze for up to 6 months.