



Noreen's Kitchen

Pressure Cooker Carnitas

Ingredients

4 pounds pork shoulder, trimmed & cut into chunks	2 tablespoons dried oregano
1, 28 ounce can green chili enchilada sauce	1 tablespoon ground cumin
1/2 cup fresh cilantro	1 tablespoon dried minced onion
1/2 cup shredded carrots	8 to 10 cloves of pickled garlic or fresh garlic
	2 tablespoons pickled garlic juice (optional)

NOTE: I am using a Wolfgang Puck Bistro 5 quart electric pressure cooker. Please consult the manufacturers instruction manual for your model to learn how best to set your particular model of machine for cooking this dish.

Step by Step Instructions

Place all ingredients in the vessel of your pressure cooker.

Set according to manufacturers instructions for the amount of meat you are preparing.

I set mine for 40 minutes however it actually took about 1 hour to cook the meat tender enough to shred.

When meat is done. Shred with a pair of tongs or a couple of forks.

Serve in burritos, tacos, tostadas or enchiladas. Or just eat it with tortillas!

Leftovers can be portioned and frozen or kept in an airtight container in the fridge for up to 1 week.

Enjoy!