

Slow cooker Carnita "Nachos"

Servings: 4-6

NEW RECIPE

Ingredients

- 2 pound pork loin roast or lean pork shoulder roast
- 1 onion, sliced
- 4 garlic cloves
- 2 Tablespoons Chipotle peppers in Adobo sauce
- 6 oz chicken broth
- 1 Tablespoon cumin
- ¾ teaspoon salt
- 1 teaspoon ground coriander
- 1 teaspoon oregano
- 1 bag of mini bell peppers
- 2 cups of Colby Jack cheese



Steps

1. Place all ingredients except for bell peppers and cheese into slow cooker and cook on low 7-8 hours. Once done, preheat oven to 350, cut bell peppers in half and place on a cookie sheet. Shred pork and place on bell peppers. Top with cheese. Place in oven until cheese melts, roughly 10 mins.