Prep time: 7 hours
Cook time: 4-6 hours
Serves: 12
Cost per serving: $1.09

Utensils Needed:
- Measuring Spoons
- Cutting board
- Knife
- Large freezer bag
- Small Bowl

Slow Cooker Street Tacos

Ingredients:
- 6 limes, divided
- 1/4 cup orange juice
- 1 Tablespoon minced garlic
- 1/2 teaspoon salt
- 1 Tablespoon freshly ground black pepper
- 2 teaspoons cumin
- 3 pounds boneless pork butt or shoulder, trimmed
- 12 white corn tortillas
- 1 large white onion, finely chopped
- 1/2 bunch cilantro, chopped (about 1/2 to 3/4 cup)

Directions:
1. Rinse pork roast under cold water and pat dry with paper towels.
2. Mix the juice of two limes, orange juice, minced garlic, salt, black pepper, ground cumin.
3. Place juice mixture and pork butt in a large plastic freezer bag.
4. Marinade for about two hours in the refrigerator.
5. Place pork shoulder in a large slow cooker with the marinade.
6. Barely cover the pork with water and let cook on medium until meat will shred easy with a fork.
7. About 4 to 6 hours.
8. Remove meat; drain. Shred meat.
9. Place in warmed tortillas.
10. Top with chopped onion and cilantro.
11. Squeeze sliced lime on each taco.

Nutrition Facts

DINNER
TONIGHT!

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