

Pork Carnitas

- 2 tablespoons vegetable oil
- 2 1/2 lb pork shoulder roast, pork butt, or any other pork roast cut into 2" cubes
- 1 tsp salt
- 1 tsp cumin
- 1/2 tsp pepper
- 1/2 tsp onion powder
- 1/2 tsp garlic salt
- 1 cup orange juice
- 1/4 cup lime juice
- 2 bay leaves
- 1/2 red onion chopped
- 1 lime cut into wedges
- cilantro as much as you like
- shredded cheese

1. Set the instant pot to saute, adjust to medium heat. Heat the vegetable oil until hot. Add the pork, salt, pepper, cumin, onion powder, and garlic salt. Fry for 6-8 min, stirring frequently. Turn pot off. Add orange and lime juices to pot. Top with the bay leaves.

2. Lock the lid into place, turn steam release to sealed. Select MANUAL and set time for 25 min on high pressure.

3. When cooking is complete, allow to release pressure naturally for 10 min, then release remaining pressure by turning valve to VENTING. Remove and throw away bay leaves, then shred the pork up using two forks.

Spoon pork onto previously warmed tortillas, and add cilantro, red onion, cheese and squeeze lime juice on top.

