

Slow Cooker Pulled Pork Tacos

Ingredients

- 2 Cup Salsa (additional for serving)
- 2 TBSP Chili Powder
- 2 TBSP Dried Oregano
- 2 TBSP Unsweetened Cocoa powder
- Kosher Salt
- 2 ½ LBS Boneless Pork butt or shoulder, trimmed of excess fat
- Corn or Flour Tortillas
- ½ Cup Fresh Cilantro sprigs
- ¾ Cup Sour Cream
- 1 Lime, cut into wedges



Directions

1. In a 4-6 quart slow cooker (or Dutch Oven), combined the salsa, chili powder, oregano, cocoa and 1 tsp salt. Add the pork and turn to coat.
2. Cook covered, until the meat is tender and pulls apart easily, on high for 4 – 5 hours or on low for 7 – 8 hours.
3. Serve with war tortillas, cilantro, sour cream, lime and extra salsa.
4. Add corn and avocado for some extra flavor!

Enjoy!