

Organic Pulled Pork Tacos Recipe



PREP TIME:
10 MINUTES

COOK TIME:
8 HOURS LOW CROCKPOT MINUTES

TOTAL TIME:
8 HOURS 10 MINUTES

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Recipe type: Gluten Free / Dairy Free

Yield: 8 Servings

Ingredients:

- 2.5 Pounds Organic Pork Butt or Shoulder
- 4 Garlic Cloves - Diced
- ½ Large Onion (red has more flavor)- Diced
- 1 TSP Salt
- Cracked Pepper to Taste
- 1 TBSP Paprika
- 1 TSP Oregano
- 1 TSP Cumin
- 1 TSP Garlic Powder
- ½ Cup Organic Chicken Broth

Instructions:

1. Add all dry ingredients in small bowl. Mix until blended.
2. Remove Pork from Packaging – trim fat where needed.
3. Add onion, garlic and broth to bottom of slow cooker.
4. Cover pork – all sides with dry rub.
5. Place in crockpot and let cook on low for 8 hours.
6. Pull out pork and place in large bowl. Shred with fork.
7. If desired, add back in the onion and garlic by using a slotted spoon. Can add some liquid back as well.
8. Serve over Gluten Free tortillas.
9. **Topping Suggestions:** Spinach / Caramelized Onion & Red Cabbage Slaw / Sliced Avocado

***Try and use all organic ingredients if possible.**