



FINCH + FENNEL

## *Carnitas*

### INGREDIENTS:

- 4 lbs Boneless Pork Shoulder
- Salt & Pepper
- Olive Oil
- 1 jar F+F Effortless Carnitas Starter
- Chicken Stock or Water, as needed (optional)
- 1 Lime, juiced
- 3 Tbsp Cilantro, chopped



### INSTRUCTIONS:

1. Trim 4 lbs of boneless pork shoulder into one-inch pieces & season heavily with salt & pepper.
2. Heat oil in a pan & sauté the seasoned pork pieces on all sides until they are browned.
3. Remove the browned pork from the heat & let it rest (it will not be fully cooked at this point). Reserve any juices the meat may release while resting.
4. Return the pork to the pan & add 1 full jar of F+F Effortless Carnitas Starter. Simmer & cook slowly until the pork is tender & soft, which usually takes between 45 minutes to 1 hour. Add in water or chicken stock if the liquid evaporates too much. Alternatively, you may place the pork & sauce in a slow cooker & cook on high for 4-6 hours.
5. Serve with a side of corn tortillas & finish with fresh lime juice & cilantro.

*Enjoy!*

