

## *Busy Week Carnitas*

1/2 pork shoulder roast, browned in skillet  
1 7 oz. can chipotle peppers in adobo sauce  
1 fresh orange  
1 fresh lime  
1 whole sweet onion  
1/2 tsp. each salt and pepper or to taste

Place browned roast in crockpot. Cut lime and orange and squeeze juice all over roast. Then toss in peels. Pour chipotle peppers and sauce over roast. Chop onion into large pieces and place on top of roast. Season with salt & pepper. Cook on low for about 8 hours or on high for about 5 hours. Pull meat apart with fork and serve in a flour tortilla with your favorite toppings.



*lovingthehomelife.com*