



## Tacos of Carnitas Roasted with Orange, Milk, and Pepper

 Gluten Free

READY IN



45 min.

SERVINGS



6

CALORIES



633 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

### Ingredients

- ☐ 6 servings avocado salted diced
- ☐ 6 servings wonton skins crumbled (skin) (see note)
- ☐ 6 servings cilantro leaves
- ☐ 6 servings corn tortillas
- ☐ 3 pounds pork shoulder boneless (butt)
- ☐ 0.5 teaspoon pepper black
- ☐ 0.5 cranberry-orange relish washed well

- ☐ 0.5 teaspoon salt
- ☐ 2 cups water
- ☐ 6 servings onion diced white
- ☐ 1 cup milk whole
- ☐ 1 tablespoon frangelico
- ☐ 1 tablespoon frangelico

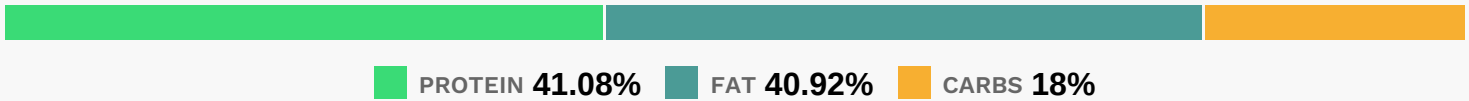
## Equipment

- ☐ frying pan
- ☐ oven
- ☐ aluminum foil
- ☐ dutch oven

## Directions

- ☐ Preheat the oven to 350 degrees.
- ☐ Cut the pork into 6 or 8 pieces. Melt the lard in a heavy Dutch oven just large enough to hold the meat in one layer. Brown the meat on all sides and season with salt.
- ☐ Squeeze the orange over the meat and toss the rind into the pan.
- ☐ Pour the milk over the meat and add enough water to almost cover the meat.
- ☐ Sprinkle with pepper. Cover tightly with aluminum foil and bake for about 2 hours, until the meat is fork-tender.
- ☐ To finish, uncover the meat and break into into largish pieces.
- ☐ Remove the orange rind and discard. Roast, uncovered, until most of the liquid has evaporated, about 20 minutes, or until the meat is brown and crisp on the edges.
- ☐ To assemble the tacos, fill a warm tortilla with shredded pork. Top with avocado and salsa, a little of the chicharrón, and finish with generous amounts of onion and cilantro.
- ☐ Mexican markets and some restaurants and tortillerias sell freshly fried chicharrón espumas, which are light-years better than the bagged ones. Chicharrón make an excellent taco in their own right when cooked until soft with tomatoes and chiles, then served with a sprinkle of cotija cheese and raw onion.

# Nutrition Facts



## Properties

Glycemic Index:43.67, Glycemic Load:8.07, Inflammation Score:-7, Nutrition Score:40.140434534653%

## Flavonoids

Cyanidin: 0.33mg, Cyanidin: 0.33mg, Cyanidin: 0.33mg, Cyanidin: 0.33mg Epicatechin: 0.37mg, Epicatechin: 0.37mg, Epicatechin: 0.37mg, Epicatechin: 0.37mg Epigallocatechin 3-gallate: 0.15mg, Epigallocatechin 3-gallate: 0.15mg, Epigallocatechin 3-gallate: 0.15mg, Epigallocatechin 3-gallate: 0.15mg Hesperetin: 2.97mg, Hesperetin: 2.97mg, Hesperetin: 2.97mg Naringenin: 1.67mg, Naringenin: 1.67mg, Naringenin: 1.67mg, Naringenin: 1.67mg Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg Luteolin: 0.03mg, Luteolin: 0.03mg, Luteolin: 0.03mg Isorhamnetin: 2.76mg, Isorhamnetin: 2.76mg, Isorhamnetin: 2.76mg, Isorhamnetin: 2.76mg Kaempferol: 0.37mg, Kaempferol: 0.37mg, Kaempferol: 0.37mg, Kaempferol: 0.37mg Myricetin: 0.03mg, Myricetin: 0.03mg, Myricetin: 0.03mg, Myricetin: 0.03mg Quercetin: 11.27mg, Quercetin: 11.27mg, Quercetin: 11.27mg, Quercetin: 11.27mg

## Nutrients (% of daily need)

Calories: 632.84kcal (31.64%), Fat: 28.87g (44.41%), Saturated Fat: 7.01g (43.79%), Carbohydrates: 28.56g (9.52%), Net Carbohydrates: 18.98g (6.9%), Sugar: 6.2g (6.89%), Cholesterol: 154.26mg (51.42%), Sodium: 613.96mg (26.69%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 65.2g (130.41%), Vitamin B3: 24.05mg (120.24%), Vitamin B1: 1.61mg (107.47%), Vitamin B6: 2.05mg (102.47%), Selenium: 61.61µg (88.02%), Vitamin B2: 1.28mg (75.14%), Phosphorus: 711.87mg (71.19%), Potassium: 1554.48mg (44.41%), Vitamin B5: 3.89mg (38.94%), Fiber: 9.58g (38.32%), Zinc: 5.68mg (37.88%), Vitamin B12: 2.19µg (36.55%), Magnesium: 119.26mg (29.82%), Vitamin C: 19.99mg (24.23%), Folate: 96.12µg (24.03%), Copper: 0.44mg (22.22%), Vitamin K: 21.92µg (20.88%), Manganese: 0.36mg (17.8%), Iron: 3.16mg (17.56%), Vitamin E: 2.38mg (15.86%), Calcium: 123.46mg (12.35%), Vitamin A: 252.72IU (5.05%), Vitamin D: 0.45µg (2.98%)