

Crockpot Pork Carnitas, Chipotle Style

1 pound dried Maya Peruano (Maya coba) beans
3-4 pound pork roast (any tougher cut)
8 oz canned diced green chiles
3-4 garlic cloves, minced
1 tablespoon chili powder
2 teaspoons salt
1 teaspoon dried oregano
1 teaspoon ground cumin
32 ounces chicken broth
15 ounce can diced tomatoes with green chiles

For serving:

Your choice: tortillas, shredded cheese, sour cream, salsa, guacamole, tortillas chips, etc.

1. Rinse the dried beans and place on the bottom of the crockpot.
2. Add chiles, garlic, chili powder, salt, oregano and cumin.
3. Pour chicken broth all over the meat.
4. Cover and cook on HIGH at least 6 hours.
5. Pull apart meat until in chunks. Add can of diced tomatoes, replace lid and cook another hour or so.
6. Remove lid, mix all together and serve however you choose!

