

# Slow Cooked Carnitas Tacos

Servings : 4

Amount	Measure	Ingredient - Preparation Method
2	pounds	Boston butt pork steak - 1.5" cubes
2	teaspoons	salt
2	teaspoons	ground black pepper
2	teaspoons	mexican oregano
1/2	large	onion - cut into 4 pieces
		cilantro
		red bell pepper - sliced
		corn tortilla

Toss pork in bowl of slow cooker with salt, black pepper and oregano to coat. Place onion atop pork. Cover slow cooker and cook pork on low setting until meat is tender and falling apart, about 6 hours.

Using slotted spoon, transfer pork to cutting board. Discard onion. Using fingers, shred pork. Transfer to platter. Eat.