

Slow Cooker Carnitas with Green Tomato Salsa Verde

2 SERVINGS | **HANDS ON TIME: 15 minutes** | **TOTAL TIME: 6-8 hours**

McCleery Family Durocs Pork Stew Meat, thawed
J & B Farm Corn
Gundermann Acres Summer Squash, washed, ends trimmed
El Milagro Corn Tortillas
El Milagro Tortilla Chips
Farmhouse Kitchen Slow Cooker Sauce, thawed
Farmhouse Kitchen Salsa Verde
Farmhouse Kitchen Pico de Gallo
Salt and pepper
Olive or vegetable oil

Notes: A 2-3.5 quart slow cooker is recommended. The cook time will vary depending on whether you choose to cook over low or high heat, as well as the brand of slow cooker. If you prefer, you can skip the searing instructions in Step 1 and place the meat and sauce directly into the slow cooker insert.

MORNING

STEP 1 Place a large pan over medium-high heat. As the pan is heating, pat the pork dry with paper towels. Cut any larger pieces of pork in half so that all pieces are roughly the same size, about 1". Season with ½ tsp. salt and pepper. When the pan is hot, add 1 tbsp. oil and the pork in a single layer. Brown the pork on all sides, about 4-5 minutes. Turn off the heat and transfer the pork to the slow cooker. You may need to brown the pork in batches. Add the first batch to the slow cooker before searing the next batch.

STEP 2 Carefully pour the slow cooker sauce into the hot pan to deglaze. Use a wooden spoon to scrape up the flavorful crust that has developed. Transfer the sauce from the pan to the slow cooker. Gently stir to submerge. Set the temperature to low and cook for 8 hours or set to high and cook for 5 hours.

EVENING

STEP 3 During the last 15 minutes of slow cooking, prepare the vegetables. Chop the squash into small cubes, about ¼" pieces. Shuck the corn and shave the kernels from the cob. Add the vegetables to a bowl with the pico de gallo. Stir to combine and season with salt and pepper to taste. Set aside.

STEP 4 Place a large pan over medium heat. Toast the corn tortillas until lightly crisp and pliable, about 15-20 seconds per side. Wrap in foil or a clean linen to keep warm. Add 1 tbsp. of oil to the pan. Use a slotted spoon to transfer the pork to the hot oil. Brown the pork until crispy all over, about 5-8 minutes.

STEP 5 While the pork is browning, add the salsa verde to the slow cooker insert with the sauce. Turn the heat to high and simmer the salsa verde with the lid off until slightly reduced, about 7-10 minutes.

STEP 6 To serve, add the crispy pork carnitas to the tortillas. Top with warm salsa verde. Serve the tacos with a side of squash and corn pico de gallo and crunchy tortilla chips. Enjoy!