

Quick & Easy

THE COSTCO WAY

Sunkist® Cara Cara Orange Chili Pork

Makes 6 servings

Ingredients:

- 4 Tbsp tomato paste
- ½ cup Sunkist® Cara Cara orange juice. Approximately 2 oranges.
- 2 Tbsp red wine vinegar
- 4 cloves garlic, minced
- 4 Tbsp chili powder
- 1 Tbsp coriander seeds, crushed
- 1 Tbsp salt
- 3 lbs boneless pork shoulder, cut into 2 pieces
- 1 large onion, sliced
- 1 cup shredded cabbage, optional
- ½ cup pickled onions, optional
- ½ cup cilantro leaves, optional

Instructions:

In a small bowl, stir together tomato paste, orange juice, vinegar and garlic.

In a shallow bowl, combine chili powder, coriander and salt. Roll the pork pieces in the seasoning mixture. Place the pork in a slow cooker. Add any extra seasoning that did not stick to the pork. Pour the orange juice mixture over the pork.

Add the onion to the slow cooker. Cover. Set the cooker on low. Let cook for 8 hours, or until tender and internal temperature reaches 145 F. Serve as a taco filling – topped with cabbage, pickled onions and cilantro, in chili or as a sandwich.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**

