



Pork Carnitas and Tomatillo Soup

INGREDIENTS

1 (2- to 2¼-lb.) boneless pork shoulder blade roast
2 tbsp Gustare Vita olive oil
2 tbsp packed Hy-Vee brown sugar
1 (1-oz.) pkg. Good Graces gluten-free carnitas seasoning
1 (32-oz.) container Hy-Vee vegetable stock
1 (24-oz.) bottle mild salsa verde
1 (4-oz.) can Hy-Vee diced green chiles
1 medium white onion, chopped
½ cup fresh orange juice
1 (15.25-oz.) can Hy-Vee no salt added whole kernel corn, drained
1 (15-oz.) can Hy-Vee no salt added black beans, drained and rinsed
Thinly sliced avocado, for garnish
Sliced jalapeño peppers, for garnish
Fresh cilantro, for garnish
Hy-Vee sour cream, for garnish
Crumbled cotija cheese, for garnish
Hy-Vee Santa Fe style tortilla strips, for garnish
Lime wedges, for serving

PREPARATION

- 1** Pat pork dry with paper towels. Stir together olive oil, brown sugar and carnitas seasoning in a small bowl. Rub mixture onto all sides of pork roast. Place roast in a 6-quart slow cooker.
- 2** Add vegetable stock, salsa verde, green chiles, onion and orange juice to a slow cooker. Cover and cook on HIGH for 5 to 6 hours or until pork is very tender.
- 3** Remove roast from slow cooker; place in a rimmed baking pan. Using two forks, coarsely shred pork. Return shredded pork to slow cooker. Stir in corn and black beans. Cover and cook on HIGH for 10 minutes more or until heat through.
- 4** To serve, ladle soup into serving bowls. Garnish as desired. Serve with lime wedges, if desired.

NUTRITION FACTS

Calories: 393
Total Fat: 15g
Saturated Fat: 4g

Sodium: 1617mg
Carbohydrates: 33g
Fiber: 4g

Trans Fat: 0g
Cholesterol: 71mg

Sugar: 13g
Protein: 30g