

Print and cut out recipe label, then tape onto freezer bag with clear shipping tape.

Cuban Mojo Pork

Date:

Additional Ingredients:

- None

freezermealprep.pro

Slow Cooker:

- Empty the thawed contents of the bag into a slow cooker.
- Cook on low for 6-8 hours or on high for 5-6 hours until it is pull-apart tender.

Pressure Cooker:

- Empty the frozen contents of the bag into a pressure cooker and add 1/4 cup liquid. Turn the pressure to high and cook for 50 minutes, natural pressure release.

Additional Instructions:

- If Jalapeno was thrown in whole, pull out and discard.
- Remove meat, shred, return to pot, and stir. Allow meat to sit in juices for a few minutes prior to serving.
- *Can crisp up the top by turning the oven onto a high broil and placing the pork on a foil lined baking sheet. Broil in oven on the top rack for 5-7 minutes until browned and crispy.

Serving Suggestions:

- Can be served in a variety of ways, such as with with black beans, cilantro lime rice, coconut rice, plantains, in tortillas, on top of nachos, or with a creamy coleslaw.