

Pulled Pork with Green Chilies

Ingredients

- 2-3 pound pork roast
- ½ tsp dried oregano
- 1 tsp cumin
- 1 tsp onion powder
- 3 cans of green chilies

Directions

1. Place roast in slow cooker
2. Top with oregano, cumin, and onion powder
3. Pour all three cans of green chilies on top of the roast
4. Cook in slow cooker on low for 6 hours
5. Remove roast from slow cooker, shred meat using two forks. Place meat back into slow cooker and stir pork into juices.

Nutrition Facts

Servings: 8

Amount per serving

Calories **250**

% Daily Value*

Total Fat 10.8g **14%**

Saturated Fat 3.9g **19%**

Cholesterol 98mg **33%**

Sodium 252mg **11%**

Total Carbohydrate 2.9g **1%**

Dietary Fiber 0.1g **0%**

Total Sugars 0.1g

Protein 32.4g