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Slow-Cooker Braised Pork With Salsa

Prep Time: 30 mins

Cook Time: 7 h 30 mins

Total Time: 8 h

Ingredients

- 3 pounds pork, shoulder roast, or butt
- 1 1/2 cup(s) salsa verde, (tomatillo salsa)
- 1 3/4 cup(s) broth, reduced-sodium chicken
- 1 medium onion(s), thinly sliced
- 1 teaspoon cumin seeds, or ground cumin
- 3 medium tomato(es), plum, (about 1/2 pound), thinly sliced
- 1/2 cup(s) cilantro, fresh, chopped, divided
- 1/2 cup(s) sour cream, reduced-fat

Preparation

1. Trim and discard pork surface fat. Cut meat apart following layers of fat around muscles; trim and discard fat. Cut into 2-inch chunks and rinse with cold water. Place in a 5- or 6-quart slow cooker. Turn heat to high.
2. Combine salsa, broth, onion and cumin seeds in a saucepan and bring to a boil over high heat. Pour over the meat. Add tomatoes and mix gently. Put the lid on and cook until the meat is pull-apart tender, 6 to 7 hours.
3. With a slotted spoon, transfer the pork to a large bowl; cover and keep warm. Pour the sauce and vegetables into a large skillet; skim fat. Bring to a boil over high heat. Boil, skimming froth from time to time, for about 20 minutes, to intensify flavors and thicken slightly. Add the pork and 1/4 cup cilantro; heat through.
4. To serve, ladle into bowls and garnish each serving with a dollop of sour cream and a sprinkling of the remaining 1/4 cup cilantro.

Oven method: Total: 3 hours

1. Preheat oven to 350°F.
2. Combine pork, salsa, 1/2 cup chicken broth, onion, cumin seeds and tomatoes in a 9-by-13-inch baking dish; cover snugly with foil. Bake until the pork is pull-apart tender, about 2 1/4 hours. Skim fat. Uncover and bake until the meat begins to brown, about 15 minutes more. Stir in 1/4 cup cilantro. Ladle into bowls, garnish with sour cream and remaining cilantro.