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SLOW COOKER COPYCAT CHIPOTLE CARNITAS RECIPE

By Cierra

If you are a fan of Carnitas you will want to bust out your slow cooker to make this CopyCat Chipotle Carnitas. This pork recipe is Over The Top good. I have mentioned that th hubby and I love our Chipotle so if you have read my blog, you are quite aware ha ha! I shared our [CopyCat Chipotle Lime Rice Recipe](#) and yesterday I shared our [CopyCat Chipotle Pico de Gallo \(salsa\) Recipe](#). We had a CopyCat Chipotle burrito feast. Both of us were amazed at how great our burritos were.





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COPYCAT CHIPOTLE CARNITAS RECIPE

All day long while the pork (carnitas) was cooking my home smelled amazing. Even the kiddos were loving the smell and anxious to try our CopyCat Chipotle Carnitas.





Cooking pork in the slow cooker is always so easy to find in your Chipotle bowls, burritos and tacos. I had everything in my pantry to whip up for us for days (yup... we had burritos again today).

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**INGREDIENTS**

- 1 lb Pork Shoulder or Pork Butt
- 1/2 cup Vegetable Oil
- 1 Onion chopped
- 2 can Rotel Tomatoes & Chiles
- 2 tbsp Minced Garlic
- 1/2 tsp Oregano
- 1/4 tsp Ground Cloves
- 2 tsp dried Chipotle Pepper
- 1 tsp Cumin
- 1 cup Beef Broth
- 1 teaspoon salt
- 1 teaspoon pepper
- 2 bay leaves



**DIRECTIONS**

Heat oil in large pan and brown pork on all sides.

Place pork in slow cooker and add remaining ingredients on top of pork.

Cook on low 8-10 hours.

Remove pork and shred (remove if it was not boneless).

Remove bay leaves.

Drain about half of the liquid.

Add shredded pork back to juices in the crock pot.





Copycat Chipotle Carnitas Recipe

[Print](#)

Ingredients

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Instructions

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Filed Under: CopyCat, Featured, Main Dishes, Recipes, Slow Cooker

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COMMENTS



[Rachel - A Southern Fairytale](#) says

[August 12, 2014 at 9:37 am](#)

I adore Chipotle! They definitely know how to make a yummy carnitas, and this looks like a fabulous copycat! Have a wonderful week! Thank you so much for linking up with Mouthwatering Mondays!

[REPLY](#)

[elaine@cookinandcraftin.com](#) says

[August 12, 2014 at 3:31 pm](#)

I love anything with mexican flavors or served in a tortilla!! This looks like it has an awesome flavor profile!! TThanks for sharing on Totally Talented Tuesday!

[REPLY](#)



[Ai](#) says

[August 13, 2014 at 1:10 pm](#)

Oh my! I am definitely trying this. We love Chipotle! Thanks for sharing! Pinned!

[REPLY](#)



[Crystal @MyBlissfulSpace](#) says

[August 13, 2014 at 5:07 pm](#)

Stopping over from the Wednesday Blog Hop! I LOVE Chipotle carnitas burritos! Thanks for sharing!

[REPLY](#)

[Andrea Fogleman](#) says

[August 13, 2014 at 7:49 pm](#)

Chipotle is the bomb! Thanks for sharing your copycat recipe with us. Pin!

[REPLY](#)



[kristi@ishouldbemoppingthefloor](#) says

[August 14, 2014 at 3:48 pm](#)

What a great recipe! Thanks so much for sharing. And thank you bunches for linking up and partying with us this week!

[REPLY](#)



[Starla J @ Pressing In and Pressing On](#) says

[August 14, 2014 at 5:12 pm](#)

Yummy!! I'm pinning!

[REPLY](#)

[Miz Helen](#) says

[August 15, 2014 at 12:17 pm](#)

We would just love your Chipotle Carnitas! Thanks so much for sharing your awesome recipe with Full Plate Thursday this week. Have a great weekend and come back real soon!
Miz Helen

[REPLY](#)



[Jocelyn @BruCrew Life](#) says

[August 16, 2014 at 2:12 pm](#)

Oh, how I love Chipotle's. I am so excited for this easy copycat of their delicious food!!!
Pinned!

[REPLY](#)



Karly says

August 17, 2014 at 11:44 am

This has my name all over it! Thanks for linking up with What's Cookin' Wednesday!

REPLY

Veronica says

August 18, 2014 at 10:38 pm

Oh my gosh I LOVE Chipotle and even more their carnitas... This looks amazing!

REPLY

Kimberly says

August 19, 2014 at 6:09 am

Looks awesome! Looks like there is rice in there. What kind of rice would you use?

REPLY

Winnie says

November 3, 2014 at 9:24 pm

How many lbs is the pork butt? I am looking forward to making this — delish!

REPLY

Dawn says

November 28, 2014 at 8:47 pm

Fantastic recipe! Living so far away from a Chipotle, it makes satisfying my cravings pretty difficult. Made this recipe tonight and it was amazing! Husband even at two full sized burritos! Thanks for sharing!

REPLY

Kellie says

January 8, 2015 at 11:49 am

how many pounds is the pork thanks

[REPLY](#)

Laura says

[January 13, 2015 at 1:54 pm](#)

Thanks for the recipe! I used a bone in pork shoulder that cost me about \$10. I think it was about 5 lb, but do not remember. The pork turned out much spicier than Chipotle's, so err on the side of caution if you don't like spicy food! I am not a big fan of spicy food, but was able to eat this. I think next time I might use less Chipotle pepper, as I am assuming that was the culprit. Overall, the recipe turned out great and I would highly recommend it.

[REPLY](#)

Kat says

[January 14, 2015 at 11:37 pm](#)

I'm curious as to how much like Chipotle these taste. Two of the ingredients that they list on their website (thyme & juniper berries) are very distinctive and not in this recipe. I'd like to hear more from those who have made it.

[REPLY](#)

Teri says

[February 2, 2015 at 7:09 pm](#)

I made this tonight & it came out darn close! Very good! Thanks for sharing the recipe!

[REPLY](#)

Larissa says

[February 3, 2015 at 2:54 pm](#)

I'd also like to know how many lbs the pork was. Thanks! 😊
Can't wait to make this!

[REPLY](#)

Elizabeth says

[March 16, 2015 at 3:14 pm](#)

We tried this yesterday. My husband is a Chipotle Carnitas fan and while he said this wasn't like Chipotle (spicier I think and I didn't have the rice and the beans for the burrito), he gave it a thumbs up. I ended up buying a 5lb bone in pork shoulder half picnic and put it on to cook Saturday night in the crockpot on low at 10pm. It was just about perfect and falling off the bone when we got home at noon from church the next day. I also substituted Swanson Mexican flavored broth for the beef broth. Seemed to add a little extra flavor. We'll be making this one again for sure. Thanks!

[REPLY](#)

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A wife to a wonderful
hubby, momma to five
fun kiddos.

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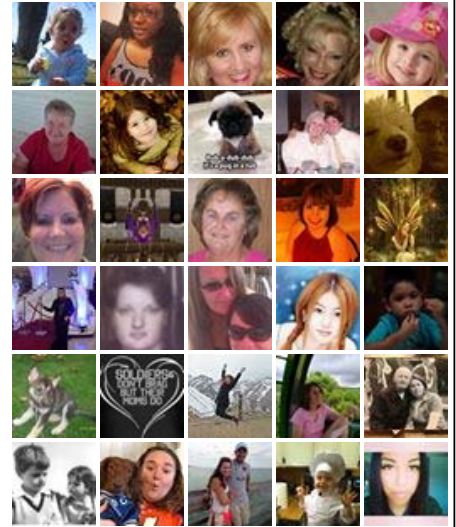
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