



Slow-Cooker BBQ Pulled Pork Chimichangas

SERVINGS: 8

Fill up tortillas with slow-cooker BBQ pulled pork for these delicious chimichangas. The pulled pork is also great on its own or stuffed into potato bread buns with coleslaw.

INGREDIENTS

Slow-Cooker BBQ Pulled Pork

- 1/4 cup granulated sugar
- 1/4 cup sweet paprika
- 2½ tablespoons salt
- 1 tablespoon granulated garlic
- 1 tablespoon granulated onion
- 3 tablespoons dark brown sugar
- 1/2 tablespoon dried oregano
- 1/2 tablespoon ground coriander
- 1/2 tablespoon cumin
- 1 tablespoon chili powder
- 1/4 tablespoon cayenne
- 1 tablespoon black pepper
- One 8- to 10-pound bone-in pork shoulder
- 1 quart chicken stock
- 1 can tomato paste
- 3 tablespoons brown sugar
- 3/4 cup apple cider vinegar
- 2 cups BBQ sauce (optional)

Pork Chimichangas

- 8 12-inch flour tortillas
- 1½ pounds BBQ pulled pork (above)
- 8 ounces shredded cheddar cheese
- 2 cups pico de gallo
- 2 cups refried beans

PREPARATION

For the slow-cooker BBQ pulled pork:

In a large bowl, combine all dry ingredients and mix thoroughly. Generously rub the pork shoulder with spice mix to cover. Place pork shoulder into slow cooker with chicken stock, tomato paste, brown sugar, apple cider vinegar and remaining rub. Cook on low for 8 hours, or until the bone removes easily. Using tongs, shred the pork and incorporate all of the juices into the meat and serve. For an added BBQ touch, once the meat is pulled add your favorite BBQ sauce and mix into the pulled pork meat.

For the pork chimichangas:

Preheat oven to 250°F and gently warm tortillas for a few minutes so they become soft and pliable. In a large mixing bowl, combine pulled pork, shredded cheddar cheese and half of the pico de gallo. On the bottom of the tortilla smear 2 tablespoons of refried beans, and place 4 ounces of pulled pork mixture in the center on top of the refried beans. Add sliced pickled jalapenos as desired and roll tightly like a burrito.

Warm a large sauté pan over medium heat with vegetable oil and place rolled burritos seam side down until golden brown then flip and brown the other side and transfer to baking dish and finish cooking in a 350°F oven for about 8 minutes, or until the center is hot. Transfer to plates and serve with remaining pico de gallo, sour cream and guacamole.

1/4 cup pickled jalapenos

4 tablespoons vegetable oil

1 cup sour cream

2 cups guacamole