Chipotle Beef Carnitas

Getting creative with a large hunk of meat from the freezer can often be daunting, so having a great spice rub on hand can offer a lot of flavor, and allow you to get a great roast prepped and ready for the oven in mere minutes. This rub has a lot going on — spicy, earthy, and sweet — and you can keep the leftovers in your freezer almost indefinitely.

This recipe yields pull-apart beef, slow-cooked with poblano peppers and onions with notes of chili and cumin. You can enjoy this over cilantro lime rice, or pile it all in a tortilla topped with crema, a crumbly cheese, and some ripe avocado and fresh herbs. Try topping it with an egg for a great breakfast carnita!

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Kinloch Farm Chipotle Beef Carnitas with Cilantro Lime Rice

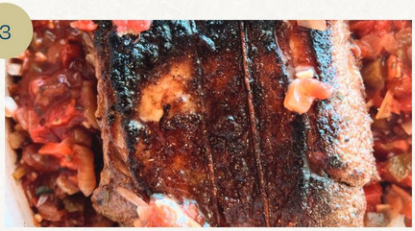
1

Preheat the oven to 300 F°. Combine the salt, brown sugar, cumin, paprika, chili powder, garlic, mustard, oregano, and cayenne in a small dish. Rub about ¼ cup all over the roast. Store the rest of the rub in a resealable bag for another recipe.

2

In a heavy-bottomed pan, heat oil over medium heat and sear all sides of the spice-rubbed roast until caramelized and brown. The spice rub may get fairly dark; searing it in a separate skillet than what you'll use for the slow cook will prevent the spices from burning and imparting overdone flavors to your carnitas.

3



Slice onions and poblano peppers thinly, discarding seeds and stems, and place into a 4 quart dutch oven along with the chipotle chilis, finely minced. Place the seared roast on top of the onions and peppers. Pour in the jar of salsa, fill the jar with water, and add to the dutch oven (2 times). Cover and slow cook for 6-8 hours. Remove twine from the roast, if bound. Shred the meat and enjoy over rice or in a tortilla topped with crema, chopped cilantro, cubed avocado, radish slices, and fresh lime.

Ingredients:

- 3 lb chuck roast
- 2 tablespoons salt
- 2 tablespoons brown sugar
- 1 tablespoon ground cumin
- 1 tablespoon paprika
- 1 tablespoon chili powder
- 1 teaspoon garlic granules
- 1 teaspoon ground mustard
- 1 teaspoon dried oregano
- 1 teaspoon cayenne pepper
- 2 tablespoons avocado oil
- 2 yellow onions
- 2 large poblano peppers
- 2 chipotle chilis in adobo sauce
- 1 jar prepared salsa, 16 oz.
- Water

Optional:

- tortillas
- cilantro
- crema or sour cream
- avocado
- radish
- lime wedges

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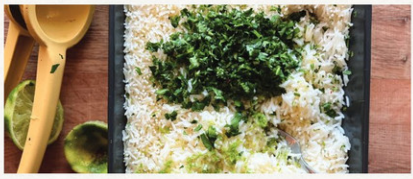

For Cilantro Lime Rice:
Yields 8 servings

- 2 cups white basmati rice
- 3 ¼ boiling water
- 4 tablespoons butter
- 2 teaspoons sea salt
- 1 cup loosely packed cilantro
- 4 limes, zest and juice
- 1 tablespoon olive oil

Preheat the oven to 375 F°. Pour rice into an oven-safe dish in an even layer. Sprinkle with salt and dot with the butter. Pour in the boiling water. Tightly cover with foil and bake the rice for about 25 minutes.

Recipe and photos by Chef Ryan Ross