



Cuban Mojo Pork Roast

10 servings

10 hours

Ingredients

1/2 cup Extra Virgin Olive Oil
3/4 cup Orange Juice
1/2 cup Lime Juice
1 cup Cilantro
1/4 cup Mint Leaves
6 Garlic (cloves)
2 tsps Cumin (ground)
Sea Salt & Black Pepper (to taste)
4 lbs Pork Shoulder, Boneless

Directions

- 1 Add the oil, orange juice, lime juice, cilantro, mint, garlic, cumin, salt, and pepper to a food processor and blend until well combined.
- 2 Transfer the marinade into an airtight storage bag or container along with the pork. Refrigerate overnight.
- 3 Before cooking, bring the marinade and pork to room temperature (about one hour). Preheat the oven to 425°F (220°C).
- 4 Place the marinated pork in a roasting pan and cook for 30 minutes, uncovered. Baste with the juices.
- 5 Turn down the heat to 375°F (190°C) and cook for 1 1/2 to two hours, basting every half hour, or until the internal temperature reaches 160°F (70°C). Loosely cover in foil and let rest for 10 minutes before slicing. Enjoy!

Notes

Leftovers: Refrigerate in an airtight container for up to three days.

Serving Size: One serving is approximately six ounces of roast pork.

More Flavor: Add fresh oregano and orange zest to the marinade.

Additional Toppings: Serve with rice, quinoa, cauliflower rice, roasted vegetables, or salad.