



### **Chalupas**

- 1 (4 lbs.) pork shoulder roast
- 1 lb. dried pinto beans
- 3 (4 oz.) cans diced green chili peppers
- 2 TBS chili powder
- 2 TBS ground cumin
- 2 TBS salt
- 2 TBS dried oregano
- 2 TBS garlic powder
- Tortillas
- 1 bag Frito's

Misc. Toppings: sour cream, shredded cheese, tomatoes, lettuce, green onions.

- Place roast inside slow cooker coated with cooking spray. In a separate bowl stir together beans, chile peppers, chili powder, cumin, salt, oregano and garlic powder. Pour mixture over roast. Add enough water so that the roast is mostly covered.
- Cover, cook on low for 8-9 hours. Check after about 5 hours to make sure beans have not absorbed all of the liquid. Add more water if necessary, 1 cup at a time. Use just enough to keep the beans from drying out.
- When the roast is fork-tender, remove it from slow cooker and place it on a cutting board. Remove bone and fat, then shred with a fork. Drain beans.
- Return meat and beans to slow cooker. Mix together and heat through.
- To serve, spoon meat mixture over corn chips; top with green onions, lettuce,

cheese, tomatoes and salsa.