

Pear, Pistachio & Pork with Parmesan Pasta

Rose Product used: Pork Loin



Rose Packing Company

Ingredients:

- 8 ounces thinly sliced
Rose Pork Tenderloin
- 1 tsp olive oil
- 1 tsp dried oregano
- 1 red bell pepper cut into julienne strips
- 1 clove garlic, crushed
- 1/4 cup Marsala
- 1/4 tsp salt
- 1/4 tsp black pepper
- 1 large ripe pear, cored and cut
into 3/4-inch cubes
- 2 tbs coarsely chopped pistachios
- 1 tbs butter
- 2 cups cooked fusilli or rotini, kept warm
- 2 tbs shredded Parmesan cheese

In a large nonstick skillet, heat oil over high heat. Stir-fry pork until no longer pink, 2-3 minutes. Add oregano, bell pepper,

garlic, Marsala, salt and pepper. Cook about 1 minute to reduce liquid by half. Add pear and pistachios, stir. Add butter. When butter is just melted, add hot pasta, toss. Garnish with Parmesan cheese.
Serves 2.



Recipe courtesy of the National Pork Board