

Pork Noodle Soup with Grilled Corn and Zucchini

Rose Product used: Pork Loin

Ingredients:

8 oz. uncooked linguine pasta
1/4 cup olive oil
6 cloves garlic, minced
1/2 cup sliced baby carrots
1/2 cup grilled corn kernels
1/2 cup grilled diced zucchini
4 fresh bay leaves
8 oz. pork loin, grilled, diced (1/2-inch)
1 quart (4 cups) good-quality beef or vegetable stock
1/3 cup finely chopped green onion
1 tbs chopped fresh parsley
1 tsp minced fresh thyme
Coarse salt and freshly ground pepper to taste

To make:

Cook linguine according to package directions; drain, rinse with cool water. Cut into 3-inch pieces; set aside. Heat oil in large soup kettle over medium-high heat. Add garlic, carrots, corn, zucchini and bay leaves. Sauté for 5 minutes. Add diced pork loin and stock; bring to a boil. Stir in green onions, parsley and thyme. Reduce heat to low; simmer for 5 minutes. Stir in cooked pasta; season with salt and pepper.



Rose Packing Company



Recipe by Chef Kenny J. Gilbert