

Fettuccini with Pork Tenderloin and Vegetables

Ingredients:

- 1 lb pasta of your choice (see our recipe for spinach fettuccini)
- 4 oz piece of pork tenderloin; sliced and pounded flat
- 1 medium zucchini; remove core and discard, julienne remainder
- 1 large tomato; remove seeds and julienne
- 1 medium white onion; julienne
- 1 roasted red bell pepper; julienne
- 1 roasted yellow bell pepper; julienne
 - *roasting instructions: blacken outside over open flame, rinse off burnt skin, remove seeds saving juice when you first cut into pepper
- 5 large basil leaves; chopped
- ¼ stick of butter
- olive oil of good quality
- dry white wine
- sea salt
- cracked black pepper
- fresh parsley; chopped for garnish
- parmigiano; grated for topping
- ½ cup flour for dredging

Method:

- Dredge pork in flour
- Coat the bottom of a large skillet with olive oil
- Place over medium heat
- Brown pork on both sides, set aside
- Deglaze pan with a splash of white wine
- Add all julienned vegetables and juice from the peppers
- Julienne pork and add back to pan
- Add in lump of butter
- Toss in un-rinsed pasta
- Add a dash of extra virgin olive oil at the end
- Fresh basil and grated parmigiano to taste

Wine pairing: Bricco Sera, Barbaresco