



Gluten Free Fettucine With Pork Loin, And Roasted Brussels Sprouts

Yield: 10 servings

Ingredients:

- 1 3/4 BOX Barilla® gluten free fettucine
- pork loin, diced
- 1 1/2 LB Pork loin, diced
- 5 TBSP Extra virgin olive oil
- 2 Small vidalia onions
- 2 LB chopped brussels sprouts, quartered
- 2 CUPS Red pepper, diced
- 1 CUP White wine (dry)
- 3 CUPS Chicken broth
- 1 CUP Parmigiano
- 2 TBSP Italian parsley. Chopped
- Salt & black pepper to taste

Directions:

1. Preheat oven to 400° f.
2. Drizzle brussels sprouts with 2 tbsp. Of olive oil, salt, and pepper. Roast in the oven for 5-7 minutes or until browned.
3. In a skillet over low/medium heat add remaining olive oil and onion. Cook until the onion is translucent, about 2-3 minutes.
4. Add pork and brown well over high heat.
5. Add peppers, and cook for an additional minute.
6. Add white wine and reduce to half.
7. Add chicken broth and bring to a simmer.
8. Meanwhile, bring a pot of water to a boil and cook pasta according to package directions.
9. Once the pork is full cooked, add the brussels sprouts to the mixture.
10. Drain pasta and toss with sauce.
11. Remove from the heat stir in cheese and parsley before serving.

Recipe and photo courtesy of Barilla