



TEAM FOUR  
FOODSERVICE

4  
VALUE<sup>®</sup>



## Gluten free penne with pork tenderloin, chipotle pesto and queso fresco

Yield: 10 servings

### *Ingredients:*

20 OZ. Barilla<sup>®</sup> gluten free penne  
12 Oz. Cooked pork tenderloin, diced  
9 Tbsp. Extra virgin olive oil  
1 Garlic clove  
½ Cup pistachios  
6 Cups assorted baby greens  
2 Tbsp. Canned chipotle pepper  
1 Pint multi-colored cherry tomatoes, halved  
2 Limes, zest and juice  
½ Cup parmigiano, grated  
½ Cup queso fresco, crumbled  
¼ Cup cilantro, chopped  
Salt & black pepper to taste

### *Directions:*

1. In a food processor pulse garlic, salt, pepper, and pistachios until ground.
2. Add in greens, chipotle pepper, 8 tbsp. Olive oil, lime juice and zest.
3. Pulse until blended well. Add parmigiano cheese and set aside.
4. Meanwhile, bring a pot of water to a boil and cook pasta according to package directions.
5. In a skillet add remaining olive oil and tomatoes. Cook 2-3 min.
6. Add pork, pesto, and half of the cilantro.
7. Drain the pasta and add to pesto and mix well.
8. Garnish with queso fresco and remaining cilantro.

Recipe and photo courtesy of Barilla