

# BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

## Italian Quick Sautéed Fried Pork and Pasta

BY CHEF MARTY SLAVIN

### (Serves 8) Ingredients

1 ¼ lbs. pork tenderloin or  
sirloin sliced into thin strips

8 oz. rotini pasta  
(can use penne or other  
similar pasta)

2 tbsp. olive oil

2 small zucchinis,  
sliced lengthwise and  
cut into ½" slices

1 thinly sliced red onion

8 oz. sliced fresh button  
mushrooms

½ cup julienne sliced  
sun-dried tomatoes

1 tsp. minced garlic

¼ cup butter

½ cup grated Parmesan  
or pecorino cheese

2 tbsp. chiffonade  
of fresh basil

### Directions

Cook pasta according to package directions.

Heat skillet to high temperature. Add oil and then add sliced  
pork to skillet. Sauté pork until browned; about 5 minutes.

Add vegetables, garlic, and butter to meat in skillet and sauté  
until veggies are tender-crisp; about 5 minutes. Drain pasta add to  
pork mixture. Add the cheese and basil and toss to coat.

Serve immediately.



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