



Balsamic Pork Pomodoro Gemelli

Al dente gemelli with shredded pork loin and heaps of fresh vegetables topped with toasted pine nuts.

Yield: 12 portions

Ingredients

- ½ cup Olive oil
- ¼ cup Garlic, minced
- 1½ cup Spanish onion, diced ¼"
- ¼ cup Capers, drained
- 3 lbs. Pork loin, roasted, shredded
- 3 cups Red bell peppers, roasted, diced ¾"
- 3 cups Yellow bell peppers, roasted, diced ¾"
- 12 oz. Balsamic vinegar
- 6 lbs. Gemelli pasta, cooked al dente
- 2 quarts + 1 cup Emma Bella Marinara Sauce
- 1 tsp. Sea salt
- 1 tsp. Freshly ground black pepper
- ¾ cup Pine nuts, toasted
- ¾ cup Romano cheese, shredded

Directions

1. Heat 2 tsp. of olive oil in a large sauté pan over medium-high heat. Add 1 tsp. garlic, 2 tbsp. onion, 1 tsp. capers and ½ cup shredded pork. Sauté until garlic and onion are translucent.
2. Add ¼ cup red bell peppers, ¼ cup yellow bell peppers and 2 tbsp. balsamic vinegar. Sauté 1 minute or until heated through.
3. Add 2 cups (7 oz.) gemelli pasta, 6 oz. Emma Bella Marinara Sauce, salt and pepper to taste. Heat through for 2 minutes, or until hot.
4. Place finished pasta into a warm pasta bowl, garnish with 1 tbsp. pine nuts and 1 tbsp. Romano cheese. Serve immediately.