



Chimmichuri Pasta

Sauce:

- 1/3 cup olive oil
- 1/2 tsp salt
- 2 cloves minced garlic
- 1 Tbsp chopped red onion
- 1/2 cup packed fresh parsley
- 1/2 cup packed fresh cilantro
- 1 lime, juiced
- 2 Tbsp red wine vinegar

Pasta Dish:

- 1 bag “Anything’s Pastable” Smoked Chipotle noodles, prepared
- 2 Tbsp olive oil
- 1 lb pork chops
- 1 can sweet corn, drained
- 1 cup diced sweet peppers
- 2 cups cherry tomatoes, halved
- For topping: Sour cream, black olives, queso fresco

Instructions:

Put sauce ingredients into a blender or food processor and blend until smooth. Set aside.

Season both sides of the pork chops and cook in olive oil in a large skillet. Remove to cool, and saute the corn, peppers and tomatoes in the drippings. Cut pork into small chunks and return to the pan. Toss with cooked pasta and as much chimmichuri sauce as you like. Serve topped with a dollop of sour cream, sliced black olives & crumbled queso fresco.