



## Paprika Pork Stew with Tagliatelle

Indulge in the rich flavors of our Paprika Pork Stew with Tagliatelle—a comforting and hearty dish that marries tender pork strips with a savory paprika-infused sauce. Sautéed onions and mushrooms add depth, while garlic and parsley elevate the aroma. Served over perfectly cooked tagliatelle pasta, this stew offers a satisfying meal that delights the palate with its blend of spices and textures.

### Nutritional Info

Calories: 379.5 kcal  
Carbohydrates: 38 g  
Protein: 33 g  
Fat: 10 g

### Ingredients

- Pork Tenderloin
- Tomato puree
- Cream cheese
- Fresh parsley
- Plain Flour
- Tagliatelle
- Smoked paprika
- Chicken stock cube
- Red onion
- Mushrooms
- Garlic clove

### Your Pantry

- Olive Oil
- Salt & Pepper

### Allergens


Dairy (Cheese)  
Wheat (Flour, Pasta)  
Celery (Stock cube - may also contain traces of Egg, Soya & Mustard)

Your ingredients were carefully packed on a premises that stores and portions other allergens. Such as cereals containing gluten, seeds, nuts, soy products, dairy etc. Every effort is made to avoid cross contamination but please be aware of this if cooking for somebody with a severe allergy.



## METHOD

*Read the entire recipe from start to finish. Trust us! You'll be more familiar with the steps and cooking the dish will be a stroll in the park. Before you begin give the vegetables a quick rinse.*



### 1) Boil the kettle

Place a pot of boiling water on the hob and leave on low heat, you'll need this for the pasta later. Make the chicken stock by combining 500ml of boiling water with the stock cube and set aside.

### 2) Prepare the Pork

Using a sharp knife, carefully trim away any excess fat from the outside of the pork and discard. Cut the remaining pork into medium strips and transfer to a bowl. Combine with ½ a teaspoon of plain flour per person and the paprika.

### 3) Prepare the vegetables

Peel the onion. Cut in half and then slice each half finely. Discard the stalks and slice the mushrooms. Peel and crush the garlic. Finely chop the parsley.

### 4) Cook the past

Cook the tagliatelle in the pot of boiling water for 10 minutes, then drain, toss through some olive oil and set aside. While the pasta is cooking....

### 5) Cook the onions

Add a drizzle of oil to a large, non-stick pan and place on medium heat. Once hot, add the onions and cook for 3-4 minutes, or until soft and caramelising.

### 6) Cook the Mushrooms and Pork

Add the mushrooms to the pan and cook for 2-3 minutes or until soft. Add the garlic and pork, cooking for a further 1-2 minutes until the pork is just browned but not cooked through, then add 50ml of stock per person, the cream cheese, and the tomato puree. Mix well and bring to a simmer for 2-3 minutes or until the pork is just cooked through and tender. Stir through the chopped parsley. Season with salt and pepper to taste.

### 7) Serve the dish

Plate the tagliatelle and lay the paprika pork over. Enjoy!



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