Firecracker Pork Pasta

Ingredients

- 4 clv Garlic
- 1 Green Onion (pureed)
- 1 lb Pork Tenderloin
- 1 1/4 c Cilantro
- 5 t Ginger (grated)
- 3/4 c Pineapple Juice
- 6 T Soy Sauce
- 1 Onion
- 1 Red Bell Pepper (diced)
- 1 T Cornstarch
- 1 Habanero Pepper
- 2 T Olive Oil
- 8 oz Cellentani Pasta
- 1/2 c Sour Cream

Instructions

1.Place pork tenderloin on cutting board and remove silver skin. Slice into 2" fillets. Set aside.

2.In a food processor, puree green onion, 1/4 of the whole onion and 2 garlic cloves until chopped and mushy. Slowly add the 3/4 cup cilantro leaves and puree until blended. Add 1/4 cup of pineapple juice in the food processor to help blend the puree.

3.Add the remaining 1/2 cup pineapple juice, 6 tablespoons soy sauce, 5 teaspoon ginger, and purÃ©e in blender then add to the crock pot and stir. Add pork fillets and ensure the fillets are covered with the marinade.

4.Dice red pepper and remaining onion and sprinkle over pork. Marinate in the fridge overnight, or up

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to 24 hours.
5.Cook in slow cooker on low 5-6 hours until pork is tender and falls apart. Shred pork in crock pot with a fork.
6.Prepare slurry of cornstarch and cold water and add to crockpot to thicken liquid some. Turn crock pot to high and leave lid off stirring occasionally to help thicken sauce.
7.Cook the pasta according to package directions. While pasta is cooking prepare the habanero pesto.
8.Combine the 2 garlic cloves and Habanero in a food processor and blend until finely chopped into a rough paste. Add and blend in 1/2 cup cilantro leaves in small batches. When mixture is combined and chopped well, add olive oil until desired

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consistency is reached. Set aside.
9.Assembling the dish - Start with a layer of pasta, then the shredded pork mixture with sauce. Top with a dollop of sour cream and 1/5th of the habaÃ±ero pesto.