

Pulled Pork Rigatoni

Ingredients

1 lb Rigatoni
1 T Olive Oil
4 clv Garlic (minced)
2 c Mushrooms (sliced)
1/2 Yellow Onion (sliced)
1/2 c Red Wine
2 c Crushed Tomatoes
1/4 t Ground Cumin
1/4 t Ground Black Pepper
1/2 t Kosher Salt
3 c Pulled Pork
1/4 c Parsley (chopped)
1/4 c Parmesan Cheese (grated)

Instructions

1. Bring a large pot of water to a boil and cook pasta until al dente according to package directions. Drain.
2. While pasta is cooking, heat olive oil in a large skillet over medium heat. Cook garlic, mushrooms and onions just until onions and mushrooms have softened and started to brown, about 5 minutes. Pour red wine over the top to deglaze the pan. Be sure to scrape up any of the brown bits that have stuck to the bottom of the pan.
3. Pour in crushed tomatoes. Mix in cumin, salt and pepper. Add in pulled pork. Mix well. Continue cooking for 5 - 10 more minutes or until sauce is warmed through. Stir in cooked rigatoni. Mix well. Transfer to a serving platter. Sprinkle with

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chopped parsley and parmesan cheese.