

DINNERLY



⚡ FAST

🍲 ONE POT

Orecchiette & Pork with Rosemary & Roasted Peppers

🕒 20-30min 🍴 4 Servings

Listen up! This orecchiette—Italian for "little ears"—with savory pork and rosemary is not to be missed! The bites of pork are perfectly sized to match the pasta, which makes it pretty easy to guarantee a little bit of everything on each heaping spoonful. Yes, we recommend you dive in with a spoon, you're not gonna want to miss out on the sauce! We've got you covered!

WHAT WE SEND

- rosemary
- garlic
- ground pork
- roasted red pepper

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- red wine vinegar

TOOLS

- large pot

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 880kcal, Fat 40g, Carbs 92g, Proteins 36g



1. Season pork

Pick **2 tablespoons rosemary leaves** from stems, then finely chop. Peel and finely grate **2 large garlic cloves** into a medium bowl. Add **pork**, 1 teaspoon of the chopped rosemary, **1 teaspoon salt**, and a few **grinds pepper**.



2. Prep ingredients

Pat **roasted peppers** dry. Finely chop $\frac{3}{4}$ of the peppers, then cut remaining peppers into long, thin strips. Finely grate **Parmesan**.



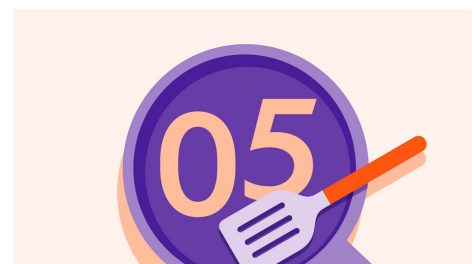
3. Brown pork

Heat **3 tablespoons oil** in a large pot over medium-high. Add **pork mixture**. Cook, stirring occasionally, without breaking the pork up too much, until cooked through and golden-brown in spots, about 6–7 minutes. Add finely **chopped peppers**. Cook until fragrant, about 1 minute.



4. Cook pasta

To pot, add **pasta**, **7½ cups water**, **2 teaspoons salt**, and a few **grinds pepper**. Stir to combine; bring to a boil. Reduce heat to medium-high; let simmer vigorously, stirring occasionally, until pasta is al dente and liquid is reduced to a sauce that coats the pasta, 10–12 minutes (if pasta is not tender enough, add 1-2 tablespoons water and continue cooking).



5. Finish & serve

Add **sliced peppers**, **half of the Parmesan**, **1 tablespoon vinegar**, and **remaining chopped rosemary** to pot, stirring to combine. Season to taste with **salt** and **pepper**. Garnish with **remaining Parmesan**. Enjoy!



6. Take it over the top

Add a hearty green, like kale, escarole, or spinach, sautéed with garlic and olive oil. Serve it on the side, or mix some directly into your bowl of pasta.