



Creamy paprika pork & tagliatelle

Prep: 5 minutes • Cook: 25 minutes • Serves: 2



Ingredients

1 tablespoon vegetable oil
1 small onion, finely sliced
175g pork fillet, cut into thick strips
1 green pepper, sliced
1 tablespoon smoked paprika
1 dessert spoon (10ml) tomato purée
80g button mushrooms
100ml low-salt chicken stock
50ml half-fat crème fraîche

To serve

120g dried tagliatelle pasta

- 1 Heat the oil in a frying pan over a medium/high heat, add in the onion and cook until soft and turning golden, approximately 8 minutes
- 2 Add in the pork, sliced peppers and mushrooms, cooking until the mushrooms brown. Stir in the paprika and cook for a further 1 minute. Stir in the tomato purée and stock, bring to a simmer and cook for about 8 minutes until the pork is thoroughly cooked.
- 3 Whilst the pork is cooking, cook the tagliatelle pasta as per the packet instructions (without adding salt).
- 4 When the pork is cooked, mix in the crème fraîche and serve with the pasta.

Nutritional info

Low phosphate ✓
Low potassium ✓
Low protein ✗
Low salt ✓
Low fat ✓

Cost per portion (January 2023) **£1.64**

Carbohydrate **40g**

Energy in kcals **500**