GAINEY
VINEYARD

Pork Stew with Pasta

Pairs beautifully with the Gainey Chardonnay & Sauvignon Blanc!

1 1/3 lbs pork tenderloin, trimmed & thickly sliced
2 tablespoons olive oil
2 garlic cloves, crushed
1 red pepper, seeded & chopped
1/4 cup Gainey White Wine
2 tablespoons chopped fresh parsley
1/3 cup flour, seasoned with salt & pepper
1 onion, sliced
4 ounces button mushrooms, sliced
2 teaspoons paprika
1 cup chicken stock
3/4 cup sour cream
Cooked pappardelle or other pasta

1. Dust pork in seasoned flour, shaking off excess. Heat 1 tablespoon of the oil in a large skillet on high heat. Cork pork in 2 batches for 4-5 minutes each, until well browned. Transfer to a plate.
2. Heat remaining 1 tablespoon oil in same pan on high heat. Sauté onion and garlic for 1-2 minutes, until tender. Add mushrooms, pepper and paprika. Cook for 2-3 minutes, until pepper is tender.
3. Add in stock and wine. Bring to a boil on high heat, stirring. Reduce heat to low and simmer for 5-10 minutes, until liquid has reduced by half.
4. Stir in sour cream and parsley. Cook, stirring for 1 minute. Return pork to pan and simmer for 1-2 minutes, until heated through. Season to taste and serve on a bed of pasta.

Serves 4

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