



Delicious Recipes

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Pork Loin with Fettuccine Noodles and Potpourri

INGREDIENTS

For the Pork Loin:

- 2 lbs pork loin
- Salt and pepper to taste
- 1 tbsp butter
- 1 tbsp olive oil
- 1 white onion, sliced 1/2" thick
- 1 large carrot, rough chopped
- 1 onion
- 2 lbs fettuccine noodles
- 4 cups cremini mushrooms, sliced 3/8" thick
- 3 tbsp butter, divided
- 2 large shallots, minced
- 6 tbsp unsalted butter
- 1 tbsp all-purpose flour
- 1/4 cup chicken stock
- 1/4 cup white wine
- 2 tbsp fresh rosemary
- 2 tsp freshly squeezed lemon juice

Potpourri: Scents for the Holidays

- 1.5 cuties/tangerines/mandarins - you can use one if they're bigger, 1.5 if they're smaller. Remove any stickers and quarter them.
- 1/2 cup of cranberries - this can be a heaping scoop!
- 2 cinnamon sticks
- 1 tsp cloves
- 1/4 cup star anise
- 2 honeycrisp apples, sliced
- 1 inch fresh ginger - no need to peel or grate
- 1/2 cup apple cider
- 1 small spring greenery (pine, rosemary, etc)
- fill the rest with water

POTPOURRI DIRECTIONS

1. To make the potpourri, add all the ingredients to a pot and fill with water, just enough to cover. Place on a stovetop on low and let simmer for 30-45 minutes.
2. Once simmered, pour into mason jars. Enjoy the scents of the holidays while you cook! (Be sure to let cool before applying lid to store.)

PORK LOIN WITH FETTUCCHINE NOODLES DIRECTIONS

1. Preheat oven to 375°F. Heat a large pot with water, season with salt and bring to a boil. Add your fettuccine noodles, and cook until al dente. Once ready, drain and set aside.
2. Season the pork loin with salt and pepper and set aside.
3. Heat the butter and olive oil in a large skillet, and sear the pork over high heat for three minutes on each side or until nicely browned. Remove the meat from the pan and set aside.
4. After removing the pork, turn to medium heat, add 1 tbsp butter, flour, shallots, and stir to absorb the drippings.
5. Slowly deglaze with chicken broth and white wine. Add onions and carrots and let reduce. Stir occasionally for five minutes.
6. Return the meat back into the pan, spoon some sauce over the meat. Cover the pan with a lid or aluminum foil and place in the oven to bake for 30-40 minutes or until the meat reaches 145F.
7. While the pork is baking, heat the butter in a nonstick or cast iron pan over medium heat. Add the onions, mushrooms and a spoonful of the pork loin broth. Add fettuccine noodles and season with salt and pepper and toss until well coated. Once ready, remove from heat and place in a serving bowl.
8. Take the meat out of the oven and set aside. Slice the pork loin and place on a serving plate. Garnish with gravy and serve.