

# Pulled Pork Pasta with Ancho Cream Sauce

Servings : 4

Amount	Measure	Ingredient - Preparation Method
2	teaspoons	olive oil
1	small	onion - sliced
1	cup	beef stock
1/2	cup	orange juice
1	pound	pulled pork - cooked
1	cup	sour cream
2	tablespoons	ancho powder
1/2	cup	parmesan cheese - grated
1	pound	linguine - cooked
		salt, pepper and chives

In a large saute pan over med-high heat, warm the oil and saute the onion until soft, about 6-8 minutes. Deglaze pan with stock and orange juice, bring to a boil and reduce by half, about 10-12 minutes.

Add pork. Reduce heat to medium and cook until warmed through.