



Flavor-Drenched Pork Sopa Seca



TOTAL COOK TIME

20

minutes



SERVINGS

3 to 4

people

INGREDIENTS

- 1 pound pork tenderloin strips
- 1 pound short dry angel hair pasta or short fidelini
- 1 guajillo chile
- 2 pear tomatoes
- 1/4 white onion
- 2 small garlic cloves
- 2 tablespoons olive oil
- Salt and pepper to taste
- Fresh cilantro
- Mexican crema or crème fraiche for garnish (optional)

Season the pork strips with salt and pepper and set aside.

Remove stem, veins and seeds of the chile and place it in a bowl with 2-3 cups of warm water. Soak for at least 5-7 minutes.

Add the following to a blender: the tomatoes, onion, garlic, chile, a few cilantro stems, 1 3/4 cup of the water of the chile, and salt to taste and mix until smooth.

In a large pan over high heat, add 1 tablespoon of olive oil and cook pork until the internal temperature is between 145 and 160 degrees F, with 3 to 5 minutes rest. Remove the excess liquid in the pan while cooking and set aside. Reserve the pork, cover and set aside.

Add the remaining olive oil to the pan; add the pasta and sauté for about 2 minutes until golden brown. Reduce the temperature to medium-low. Add the sauce, the pork juice (if any) and cook covered for about 5-7 minutes, stirring occasionally and serve immediately.

SERVING SUGGESTIONS

Serve with the pork on top, more finely chopped cilantro, and sprinkle with Mexican crema or top with crème fraiche (optional). You can use pork chops instead of the pork tenderloin.

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