

Angel Hair Pasta With Pesto Pork

Preparation Time: 5 mins

Cooking Time: 15 mins

Serves: 4 - 6

Ingredients:

- 1 KR Castlemaine Bred Free Range Pork Tenderloin
- 400g fresh Angel Hair pasta
- 100ml olive oil
- 2 lemons - zest and juice
- 1 cup parsley, finely chopped
- 1/4 cup capers, finely chopped
- 2 tbsp fresh dill leaves chopped
- 50g butter
- 1 lemon for garnish
- Salt and pepper to taste

Method:

1. Slice pork into 1 cm slices and season with salt and pepper.
2. Heat butter in frying pan, medium heat. Pan fry pork 1 min on each side. Keep warm.
3. Cook pasta following pack instructions in boiling salted water.
4. Whisk oil, lemon juice, zest, parsley, capers and dill in a large bowl.
5. Drain pasta, toss through the pesto.
6. Serve hot in pasta bowls, arrange pork over pasta. Garnish with a wedge of lemon and freshly ground black

