# Salsa Style Fusilli

NIBBLEDISH CONTRIBUTOR

## Ingredients

- fusilli or similar pasta, enough for two servings - 10 cherry tomatoes, diced - 1 red onion, diced - 2 small cucumbers, diced - 1 clove garlic, finely diced - minced pork, one pack - handful of basil and mint leaves, torn - handful of asparagus heads (or asparagus cut into 1-inch pieces) - juice of one lime - splash of wine (ooh that rhymes. wait, so does that!) - drop of honey - sprinkling of cumin - sprinkling of red pepper flakes - olive oil - salt and pepper

## Instructions

Sometimes it's the simple dishes that turn out the best. I made this dish because I had a lot of fresh leftover produce from a cocktail party (mint, cucumber, lime, asparagus heads) and had to use it all up. This dish smells absolutely fantastic and it tastes wonderful, with lots of summer appeal with the crunchy cucumbers and refreshing mint. Makes two servings. 1. Sautee the onion and garlic together on a high heat. Add the minced pork, season with cumin, red pepper flakes, salt and pepper. 2. Cook the pork and onion until it is lovely and brown (the cumin helps this). Add a splash of wine and a drop of honey. Simmer. 3. Add the fusilli to boiling, salted water. 4. Add the asparagus to the pork. Cook for a minute or so. 5. Drain the pasta. Add to the pork pan and mix well. Turn off the heat and add the tomatoes, cucumber, lime juice, basil and mint. Mix, check the seasoning, drizzle with a little olive oil and serve.