



Fettuccine with roast pork and peanut butter sauce

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1/2 tsp canola oil
- 1/2 lbs pork tenderloin / chicken breast
- 1/2 tsp salt, devided
- 1/4 black pepper
- 1 1/2 tbsp sugar
- 8 ounce uncooked fettuccine
- 1/4 cup peanut butter
- 1 tbsp low sodiun soy sauce
- 2 tbsp rice vinegar
- 1 tbsp sushi ginger (fine chopped)
- 1 1/2tbsp sriracha chilli
- 1 cup thinly slice green onions
- you can add some shittake mushroom if u like

Instructions

- Preheat oven to 425 F
 - Drizzle oil in a baking sheet, lay pork/chicken and sprinkle with a little salt and black pepper.
 - Bake each side of meat 10 minutes.
 - Place meat on cutting board, use fork to sherred it into small pieces.
 - Cook pasta according to package direction, add salt and oil, drain pasta and reserving 2 tbsp pasta water.
 - Combine peanut butter, sugar, soy sauce, rice vinegar, ginger, sriracha chilli and pasta water.
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- Place pasta in a large serving bowl, top with pork/chicken , add sauce , mix well and sprinkle green onion on top.
 - Serve when it's warm.