

Rigatoni with Shredded Pork in Mustard Sauce



Ingredients

- 1 pound rigatoni
- 1 tablespoon olive oil
- 1 small to medium yellow onion, sliced
- 1 cup chicken broth
- 2 cups cooked, shredded pork shoulder*
- 3/4 cup heavy cream
- 1/4 cup whole grain mustard
- 2 teaspoons fresh thyme leaves
- salt and pepper

Info

- **Prep:** -
- **Cook:** 20
- **Serves:** 4-6
- [Source](#)

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Directions

1. Bring a large stock pot of water to boil and salt generously. Add the pasta and cook until al dente. Drain.
2. While the pasta is cooking, heat the olive oil in a large skillet or sauce pan over medium high heat. Add the onions, season with salt and pepper, and cook until the onions are soft and beginning to brown, about 10 minutes.
3. Add the chicken broth and simmer for about 3 minutes, scraping up the browned bits from the bottom of the pan. Add the pork and cook until heated through. Add the cream, mustard, and thyme, and stir to combine. Pour in the drained pasta and toss until everything is coated in the

sauce. Season with salt and pepper and serve immediately.

4. *If you want to make this recipe without leftover pork shoulder, you can use a pound of sweet Italian sausage. Brown and crumble it in the pan with the onions, then proceed with the rest of the recipe.

[rigatoni](#), [stock](#), [pork](#), [pork shoulder](#), [heavy cream](#), [mustard](#)

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