

## FILLET OF PORK WITH GREEN PEPPERCORNS, SERVED WITH SPICY CHICKPEA STEW



### INGREDIENTS FOR 4 PORTIONS

- 600g fillet of pork
- 300g Chickpeas
- 100g "Pomodorella" Pasta Sauce
- 100g smoked pancetta lardons
- q.s. Green Pepper, Freeze-Dried, Whole
- q.s. Brown Basic Sauce, Pasty
- q.s. chopped onion
- q.s. Chilis, Coarsely Ground
- q.s. Extra-Virgin Olive Oil
- q.s. Sea Salt Flakes
- q.s. Black Pepper, Ground

## METHOD

- Slice the pork fillet, season with salt and pepper and brown in a frying pan, then add the freeze-dried green peppercorns and the brown sauce, diluted with 5 parts water.
- Heat oil in a small pan and sauté the onion, add the pancetta and when browned, add the chickpeas, tomato sauce and pepper.
- When the meat is cooked, arrange everything on a plate, garnish to taste and serve immediately.

## PRODUCTS IN THIS RECIPE



**Chickpeas**



**"Pomodorella"  
Pasta Sauce**



**Green Pepper,  
Freeze-Dried,  
Whole**



**Brown Basic Sauce,  
Pasty**



**Chilis, Coarsely Ground**



**Extra-Virgin Olive  
Oil**



**Sea Salt Flakes**



**Black Pepper, Ground**