

Pork Braciolo with Tagliatelle and Tomato Sauce

Yield: 8 min
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/tagliatelle-indian-recipe>

Ingredients:

- 3 tablespoons extra virgin olive oil
- 1 bunch Swiss chard cut into 2-inch strips
- freshly ground pepper Kosher salt and, to taste
- 2 tablespoons garlic puree roasted
- 3/4 cup provolone cheese grated
- 3/4 cup parmigiano reggiano cheese grated
- 1 cup bread crumbs dried
- 2 ounces prosciutto cut into 1/4-inch strips
- 1 egg lightly beaten
- 3 pounds boneless pork shoulder butterflied and pounded to 1/2-inch thickness
- 1/2 cup white wine
- 1 cup chicken stock
- 28 ounces tomatoes
- juices
- 5 fresh thyme sprigs
- 2 bay leaves
- 1 pound tagliatelle

Nutrition:

1. Calories: 540 calories
2. Carbohydrate: 34 grams
3. Cholesterol: 165 milligrams
4. Fat: 19 grams
5. Fiber: 3 grams
6. Protein: 55 grams
7. SaturatedFat: 7 grams
8. Sodium: 720 milligrams

9. Sugar: 8 grams

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