



## Leftover Lemony Pork, Kale & White Bean Fettuccine

**Prep: 15 minutes**

**Cook: 25 minutes • Serves: 6**

- ½ (16-ounce) package fettuccine pasta
- 3 tablespoons olive oil
- 1 cooked pork tenderloin, cut into 1½-inch pieces (about 1 pound)
- 4 garlic cloves, minced
- 1 (15.5-ounce) can reduced sodium cannellini beans, drained and rinsed
- ¼ cup fresh lemon juice
- 1 tablespoon lemon zest
- ½ teaspoon kosher salt
- 1 teaspoon cracked black pepper
- 4 cups baby kale
- ¼ cup shredded Parmesan cheese

**1.** In large saucepot, prepare pasta as label directs; reserve ½ cup cooking water and drain. In same saucepot, toss pasta, 2 tablespoons oil and reserved cooking water; cover to keep warm.

**2.** In large skillet, heat remaining 1 tablespoon oil over medium-high heat. Add pork; cook 2 minutes until lightly browned, stirring frequently. Add garlic; cook 1 minute or until fragrant, stirring frequently. Add beans, lemon juice and zest, salt and pepper; cook 5 minutes or until heated through, stirring occasionally.

**3.** Add pork mixture, kale and cheese to saucepot; toss to combine.

*Approximate nutritional values per serving:*

*413 Calories, 14g Fat (3g Saturated), 56mg Cholesterol, 486mg Sodium, 42g Carbohydrates, 4g Fiber, 2g Sugars, 29g Protein*