



## **PORK AND CARROTS WITH SPAGHETTI**

**SUBMITTED BY: PAM ARROUES**

### **Ingredients:**

Boneless pork shoulder 3/4 Pound , cut into 3/4 inch prices

Sliced carrots 1 1/2 Cup

Chopped onion 1/2 Cup (Using 1 Medium Sized)

Garlic 2 Cloves, finely chopped

Water 3/4 Cup

Instant chicken bouillon 1 Teaspoon

Dried basil leaves 3/4 Teaspoon

Salt 1/2 Teaspoon

Bottled brown bouquet sauce 1/2 Teaspoon

Pepper 1/4 Teaspoon

Corn starch 1 Tablespoon

Cold water 2 Tablespoon

Butter 2 Tablespoon

Grated parmesan cheese 1/4 Cup

Hot cooked spaghetti 3 Cup

**Instructions:**

1. Mix pork, carrots, onion, garlic and 1 tablespoon water in 2-quart casserole. Cover tightly and microwave on medium (50%), stirring every 3 minutes, until pork is no longer pink and vegetables are crisp-tender, 9 to 11 minutes.
2. Stir in 3/4 cup water, the bouillon, basil, salt, bouquet sauce and pepper. Cover tightly and microwave on medium (50%), stirring every 3 minutes, until pork is tender, 27 to 29 minutes.
3. Mix cornstarch and 2 tablespoons water stir into meat mixture. Cover tightly and microwave on high (100%) until thickened and boiling, 1 1/2 to 2 minutes.
4. Stir margarine and cheese into cooked spaghetti. Serve pork and vegetables over spaghetti.