

# SPINACH & TOMATOES-PASTA WITH PORK FILLET STEAKS IN COBURGER HAM

2 persons / 513 kcal per portion

## Ingredients:

- 150 grams Rigatoni pasta
- 2 pork fillet steaks a la minute
- 1 teaspoon dried sage
- 40 grams Coburger ham (in slices)
- 2½ tablespoons olive oil
- 1 clove of garlic
- 200 grams fresh spinach
- 125 grams cherry tomatoes
- pepper and salt



## Preparation:

Cook the pasta according to the instructions on the package until al dente. Halve the cherry tomatoes. Finely chop the garlic. Season the fillet steaks with the sage and pepper and salt to taste. Roll the fillet and wrap them with the ham. Secure with a cocktail stick. Heat 1½ tablespoons of oil and fry the meat in about 5 minutes until brown and tender. Heat 1 tablespoon oil in a wok. Fry the garlic for 1 minute. Add the cherry tomatoes and stir-fry for 2 minutes. Add the spinach in parts. Stir-fry 3 minutes until the spinach has shrunk. Season with salt and pepper. Mix the stir-fry with the pasta and divide this between 2 plates. Add the meat on it.