Main dishes / England

egg noodles with pork tenderloin and celeriac · England

A modern England-inspired noodle or pasta dish with celeriac and pork tenderloin.

Time 35 min **Servings** 4

What you'll need.

- ☐ 150 g onion
- ☐ 320 g egg noodles
- ☐ 500 g celeriac
- ☐ 2 g dried sage
- ☐ salt and pepper to taste
- ☐ 30 ml neutral cooking oil
- ☐ 500 g pork tenderloin
- ☐ 15 g English mustard
- ☐ 10 g fresh parsley

Let's make it.

01 Cook the egg noodles according to the packet. Reserve a cup of cooking water, then drain.

02 Clean the celeriac and cut into small, even pieces. Finely chop the onion.

03 Heat the oil and soften the onion for five minutes. Add the celeriac and cook for a few minutes. Add a splash of cooking water, cover and cook until the vegetable is tender.

04 Cook the pork tenderloin thoroughly in a separate pan until the centre reaches at least 71°C.

05 Combine everything in the pan, loosening with cooking water if needed. Stir in the English mustard, dried sage, fresh parsley and taste before serving.

AI-developed, not kitchen-tested.

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