

Gator Loin with Angel Hair Pasta

Prep Time: 20-minutes

Cook Time: 25-minutes

Total Time: 45-minutes

Serves: 4

NOTE:

Ingredients

For the Alligator Loin with Angel Hair Pasta

- 16 oz. Alligator Loin - Cubed
- 2 Tablespoons High-heat Oil (Avocado Oil, Vegetable Oil)
- 8 oz. Fresh Green Beans – ends cut off
- 4 oz. Cherry Tomatoes – Sliced in half
- 8 Roasted Garlic Cloves
- 12 oz. Angel Hair Pasta
- 2 Cups Chicken Stock
- 6 Tablespoons Butter
- Kosher Salt
- Black Pepper

Method

Cooking your Gator

1. Pre-heat a medium-large sized cast iron OR sauté pan over high heat – adding your high-heat oil and allow oil to fully heat to a high temperature.
2. Carefully add your cubed gator meat to the hot oil. Pay attention so as not to burn yourself.
3. Closely watch as the meat cooks – turning regularly to avoid burning and to fully cook the meat, you are looking for the meat to get nice and golden brown on the edges if possible.

Adding Your Vegetables

4. To the same pan you are cooking your alligator add your fresh sliced tomatoes and green beans.
5. Reduce heat to medium & add some roasted garlic clove to your mixture and stir well while continuing to cook.
6. Add a cup of chicken stock to your gator and vegetable mixture.
7. Allow to continue to cook until the alligator is no longer pink (Internal temperature above 155 degrees)

Boiling Your Noodles

1. Add 6 quarts of water and a pinch of salt to a large pot and bring to a boil
2. Add your pasta to the water
3. Allow pasta to cook for time instructed (7-10 minutes) – stirring occasionally
4. Strain your pasta once cooked to preferred tenderness.

Adding Your Noodles

5. Once alligator is fully cooked add 6 tablespoons of butter to your mixture and allow to melt
6. Add your noodles over the butter and allow them to soak in the sauce, mixture.

Serve

1. You can either mix your noodles into your sauce and toppings and serve.
OR
2. You can avoid mixing your noodles, separate them once more from the pan and plate; then you can pour remaining sauce mixture and gator & vegetable mixture on top of the plated noodles.

Enjoy!