

PORK PAPRIKASH

(adapted from [Martha Stewart's Everyday Food](#))

Coarse salt and ground pepper

egg noodles

1 pork tenderloin (about 1 pound), halved lengthwise, cut in slivers

2 tablespoons sweet paprika

2 tablespoons olive oil

1 medium shallot, chopped

1 can (14 ounces) whole peeled tomatoes in juice

1/2 cup sour cream

Bring a large pot of salted water to a boil. Cook noodles until tender; drain and return to pot. Stir in a little olive oil to prevent them from sticking, cover and set aside. Meanwhile, in a medium bowl, combine pork with 1 tablespoon paprika; season with salt and pepper, and toss to coat. Heat 1 tablespoon oil in a skillet, when very hot add the pork slivers, tossing occasionally, until lightly browned on all sides, 3 to 5 minutes. Transfer to a plate.

Return skillet to stove; reduce heat to medium. Add remaining tablespoon oil and shallots; cook until the pieces are soft, 4 to 5 minutes. Add pork, remaining tablespoon paprika, tomatoes with their juice, and 1/2 cup water; bring to a boil. Reduce to a simmer; cook, until sauce is slightly thickened, breaking up the tomatoes with a spoon, about 5 minutes.

Remove skillet from heat, and stir in sour cream; season with salt and pepper. If necessary, warm it up over very gentle heat, just briefly. Serve paprikash over noodles.