

PREP TIME 15 MIN / SLOW-COOK TIME 4 HR / COOK TIME 15 MIN

## Italian-Style Braised Pork Shoulder & Sausages

*This dish is great prepared a day in advance. Braise the meat and let it cool to room temperature, then cover and refrigerate. The next day, remove and discard the layer of fat on top and reheat the meat and sauce over medium-low heat until warmed through.*

- 3½ lb. boneless pork shoulder roast**
- Kosher salt and freshly ground pepper, to taste**
- 2 Tbs. vegetable oil**
- 1 lb. sweet Italian sausage links**
- 1 jar Italian Braising Gravy**
- 12 oz. pappardelle, cooked until al dente and drained**
- 1 oz. arugula**
- Shaved Parmigiano-Reggiano cheese for garnish**
- Extra-virgin olive oil for drizzling**

Season pork on both sides with salt and pepper. Preheat Cuisinart Multicooker on brown/sauté setting to 400°F according to manufacturer's instructions. Warm oil in multicooker until almost smoking. Add pork and sausages; cook until browned on all sides, 8–10 minutes. Add Italian Braising Gravy. Set multicooker on slow cook-high setting. Cover and cook until pork is fork-tender, about 4 hours.

Skim fat off sauce. Slice sausages. Place pork and sausages in center of large platter. Add pasta to sauce in multicooker; toss to coat evenly. Add arugula; toss until just wilted. Arrange pasta around pork and sausages; garnish with cheese. Lightly drizzle with olive oil. Serve immediately. Serves 6–8.