

Spicy Szechuan Cooked Pork

Experience a tantalizing burst of flavor with spicy Szechuan cooked pork, combining succulent pork with fiery spices and aromatic seasonings for a deliciously bold culinary adventure.

INGREDIENTS

- 1 (6.2 oz) package** RICE-A-RONI® Stir Fried Rice
- 2 tbsp** margarine, butter or spread with no trans fat
- 2 cups** water
- 8 oz** cooked pork, cut into thin strips (about 2 cups)
- 1 cup** fresh or frozen sugar snap peas
- 1/2 cup** chopped red bell pepper
- 1 cup** fresh or frozen broccoli flowerets
- 1/2 cup** carrot slices
- 1 cup** prepared Szechuan sauce or stir-fry sauce*

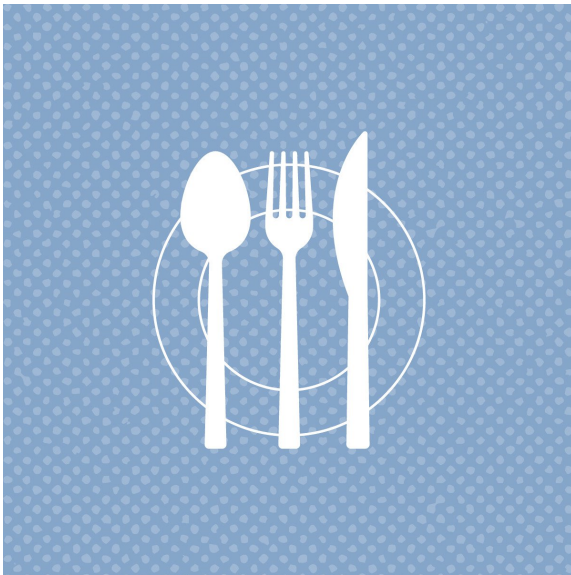
HOW TO MAKE

DIRECTIONS

In a large skillet, combine rice-vermicelli mix and 2 tbsp margarine. Sauté over medium heat until vermicelli is golden brown, stirring frequently.

Slowly stir in 2 cups water and Special Seasonings; bring to a boil.

Cover and reduce heat. Simmer 12 minutes. Stir in pork, peas, broccoli, bell pepper and carrots. Return to a simmer. Cover and simmer 5 to 7 minutes or until vegetables are crisp-tender. Add sauce; cook and stir until heated through.



PREP
TIME

5 min



COOK
TIME

25 min



SERVES

4

PRODUCT

