

Garden Skillet with Pork

A delightful garden skillet featuring tender pork, fresh seasonal vegetables, and aromatic herbs, creating a vibrant and wholesome meal bursting with flavor and nutrients.

INGREDIENTS

- 1 package (6.8 oz) RICE-A-RONI® Spanish Rice
- 2 tbsp margarine, butter or spread with no trans fat
- 2 cups water
- 1 can (14.5 oz) diced tomatoes, undrained
- 1 medium zucchini, cut into 3/4-inch chunks
- 1 cup frozen or drained canned corn
- 2 tbsp chopped fresh basil (optional)

3/4 lb boneless pork loin chops, cut into thin strips and stir-fried*

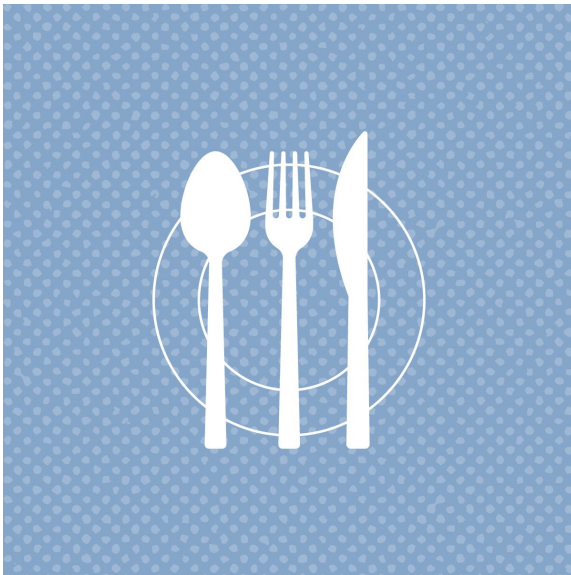
HOW TO MAKE

DIRECTIONS

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

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

Cover and reduce heat. Simmer 12 minutes. Stir in zucchini and corn. Return to a simmer. Cover and simmer 5 to 8 minutes or until rice is tender. Add cooked pork; cook and stir until heated through. Sprinkle with chopped basil, if desired.



PREP
TIME

5 min



COOK
TIME

20 min



SERVES

4

PRODUCT

