

Fiesta Pork Chops

Cole slaw complements this mildly spicy dish. See #603; same name. Chosen for One Pan Main Dish Chapter.

INGREDIENTS

- 4 well-trimmed pork chops, cut 3/4-inch thick
- 2 tsp chili powder
- 1 tbsp vegetable oil
- 1 package (6.8 oz) RICE-A-RONI® Spanish Rice
- 2 tbsp margarine, butter or spread with no trans fat
- 1 14.5 oz can tomatoes, undrained, chopped
- 1/2 cup chopped green bell pepper or 4 oz can chopped green chiles, drained
- 1/2 cup chopped onion

HOW TO MAKE

DIRECTIONS

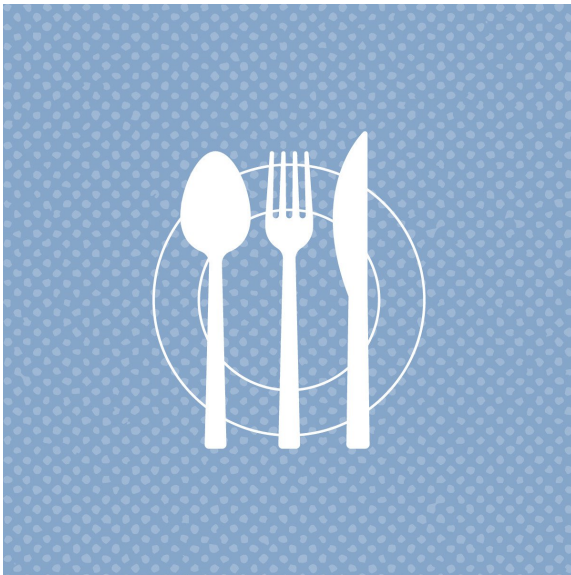
Evenly sprinkle both sides of pork chops with chili powder.

In large skillet, brown pork chops in oil. Drain; set aside.

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

Stir in 1 3/4 cups water, contents of seasoning packet, tomatoes, green pepper and onion; bring to a boil.

Place pork chops over rice mixture; return to a boil. Cover; reduce heat. Simmer 25 to 30 minutes or until liquid is absorbed and rice and chops are tender.



PREP
TIME

5 min



COOK
TIME

35 min



SERVES

4

PRODUCT

