



PREP  
TIME  
5 min

COOK  
TIME  
35 min

TOTAL  
TIME  
40 min

SERVINGS  
4

Made with

# Fiesta Pork Chops

## 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 it

1. Evenly sprinkle both sides of pork chops with chili powder.
2. In large skillet, brown pork chops in oil. Drain; set aside.
3. In same skillet, combine rice-vermicelli mix and margarine. Sauté over medium heat, stirring frequently until vermicelli is golden brown.
4. Stir in 1 ¾ cups water, contents of seasoning packet, tomatoes, green pepper and onion; bring to a boil.
5. 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.



RICE-A-RONI® Spanish Rice