



PREP
TIME
5 min

COOK
TIME
25 min

TOTAL
TIME
30 min

SERVINGS
6

Made with

Glazed Pork & Rice

Ingredients

- 2 tbsp vegetable oil
- 1 ½ lbs pork tenderloin, sliced 1-inch thick
- ¾ cup orange marmalade or apricot preserves
- 2 tbsp white wine vinegar
- 1 tsp ground ginger
- 1 6.2 oz package RICE-A-RONI® Stir Fried Rice
- 1 cup chopped onion
- 1 cup chopped celery
- 2 cloves garlic, minced

How to make it

1. In large skillet, heat oil over medium heat. Add sliced pork; cook about 7 minutes on each side or until cooked through. Remove from skillet and set aside.
2. Pour off drippings. In same skillet, combine orange marmalade, vinegar and 1/2 tsp ginger, reserving 1/2 tsp ginger; mix well.
3. Cook over high heat 3 to 5 minutes or until thickened. Return cooked pork to skillet, turning to coat. Keep warm.
4. Meanwhile, in second large skillet, prepare Rice-A-Roni® Mix as package directs, sautéing onion, celery and garlic with rice- vermicelli and reducing hot water to 1 ¾ cups. Add 1/2 tsp reserved ginger with hot water and contents of seasoning packet.
5. Top rice with pork and sauce.



RICE-A-RONI® Stir Fried Rice