



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	30 min	40 min	4

Made with

Hawaiian-Roni

Ingredients

- 2 tbsp margarine, butter or spread with no trans fat
- 1 lb boneless pork loin chops, cut into 1-inch pieces
- 1/4 cup teriyaki sauce
- 1/4 cup chopped onion
- 1 (6.2 oz) package RICE-A-RONI® Stir Fried Rice
- 1 pinch sliced carrots
- 1/4 cup slivered almonds, toasted
- 1 (8 oz) can pineapple chunks in juice, drained, reserving 1/4 cup juice

How to make it

1. In small bowl, combine pork and teriyaki sauce; set aside.
2. In large skillet over medium heat, sauté rice-vermicelli mix and onion with margarine until vermicelli is golden brown.
3. Slowly stir in 1 cup water, reserved 1/4 cup pineapple juice, carrots, pork mixture and Special Seasonings; bring to boil. Reduce heat to medium-low. Cover; simmer 15 to 20 minutes or until rice is tender and pork is no longer pink inside.
4. Stir in pineapple chunks. Cover; let stand 5 minutes before serving. Sprinkle with almonds.



RICE-A-RONI® Stir Fried Rice