



PREP  
TIME

10 min

COOK  
TIME

25 min

TOTAL  
TIME

35 min

SERVINGS

4

Made with

# Hungarian-Style Pork Chops

## Ingredients

- 1 ½ tsp paprika
- 1/4 cup sour cream
- 1 ½ cups fresh or frozen cut green beans
- 1 medium onion, thinly sliced and separated into rings
- 4 boneless pork loin chops, about 3/4-inch thick (about 1 lb)
- 1 ½ tsp garlic salt
- 1 (6.5 oz) package RICE-A-RONI® Cheddar Broccoli
- 1/4 tsp cayenne pepper
- 3 ½ tbsp margarine, butter or spread with no trans fat, divided

## How to make it

1. In large skillet over medium heat, sauté rice-vermicelli mix with 2 ½ tbsp margarine until vermicelli is golden brown.
2. Meanwhile, in another large skillet, melt remaining 1 tbsp margarine over medium-high heat. Add onion; sauté 5 minutes. Push onion to edge of skillet.
3. Slowly stir in 2 ¼ cups water and Special Seasonings; bring to a boil. Reduce heat to low. Cover; simmer 5 minutes. Stir in green beans. Cover; simmer 10 to 15 minutes or until rice is tender. Stir in sour cream; let stand 5 minutes before serving.
4. Add pork chops; sprinkle with paprika, garlic salt and cayenne pepper. Cook uncovered, 5 minutes, over medium heat. Turn pork chops over. Cover; cook 5 to 10 more minutes or until pork is no longer pink inside. Serve pork and onion over rice.



RICE-A-RONI® Cheddar Broccoli