



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	40 min	50 min	4

Made with

# Pork and Rice Provencal

## Ingredients

- 1 (2.25 oz) can sliced ripe olives, drained or 1/3 cup sliced pitted kalamata olives
- 1 tsp dried basil
- 4 well-trimmed boneless pork loin chops, 3/4-inch thick (about 1 lb)
- 1/2 tsp garlic salt
- 2 tbsp margarine, butter or spread with no trans fat, divided
- 1 (14.5 oz) can seasoned diced tomatoes, undrained
- 1/2 cup chopped onion
- 1 clove garlic, minced
- 1 (6.8 oz) package RICE-A-RONI® Beef
- 1/2 tsp dried thyme
- 1/4 tsp ground black pepper

## How to make it

1. Sprinkle pork chops with basil, thyme, garlic salt and pepper; set aside. In large skillet over medium-high heat, melt 1 tbsp margarine. Add pork chops; cook 3 minutes. Reduce heat to medium; turn pork chops over and cook 3 minutes. Remove from skillet; set aside.
2. In same skillet over medium heat, sauté rice-vermicelli mix, onion and garlic with remaining 1 tbsp margarine until vermicelli is golden brown.
3. Slowly stir in 1 ¾ cups water, tomatoes and Special Seasonings; bring to a boil. Cover; reduce heat to low. Simmer 10 minutes.
4. Add pork chops and olives. Cover; simmer 10 minutes or until rice is tender and pork chops are no longer pink inside.



RICE-A-RONI® Beef