



PREP
TIME
5 min

COOK
TIME
35 min

TOTAL
TIME
40 min

SERVINGS
4

Made with

Spanish Pork Chops

Ingredients

- 1 (14.5 oz) can tomatoes, undrained, chopped
- 2 tbsp margarine, butter or spread with no trans fat
- 1 (6.8 oz) package RICE-A-RONI® Spanish Rice
- 4 pork chops (about 1 lb)
- 2 ¼ cups water

How to make it

1. In large skillet, over medium-high heat, brown pork chops 3 minutes on each side. Set aside.
2. In same skillet, saute rice-vermicelli in margarine until vermicelli is golden brown.
3. Stir in water, tomatoes, and Special Seasonings; bring to a boil over high heat. Cover; reduce heat to low. Simmer 10 minutes.
4. Add pork chops. Cover; simmer 8 to 10 more minutes or until most of liquid is absorbed and pork chops are done.



RICE-A-RONI® Spanish Rice