



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	20 min	25 min	4

Made with

Thai-Style Chopped Cooked Pork

Ingredients

- 1 package (6.9 oz) RICE-A-RONI® Chicken
- 2 tbsp margarine, butter or spread with no trans fat
- 2 ½ cups water
- 2 cups chopped cooked pork
- 1 garlic clove, minced or pressed
- 1 ½ cups fresh or frozen pea pods
- 1/2 cup red pepper strips, cut into 2-inch pieces
- 3 tbsp creamy peanut butter
- 2 tbsp soy sauce
- 1/8 tsp red pepper flakes (optional)

How to make it

1. In a large skillet, combine rice-vermicelli mix and 2 tbsp margarine. Sauté over medium heat until vermicelli is golden brown, stirring frequently.
2. Slowly stir in 2 ½ cups water and Special Seasonings; bring to a boil.
3. Cover and reduce heat. Simmer 12 minutes. Stir in pork, pea pods, bell pepper, garlic, peanut butter, soy sauce and red pepper flakes, if desired. Return to a simmer. Cover and simmer 5 to 7 minutes or until vegetables are crisp-tender.



RICE-A-RONI® Chicken