



Sweet and Sour Cooked Pork

A delectable sweet and sour pork recipe featuring succulent cooked pork, tangy-sweet sauce, and colorful bell peppers, delivering a perfect balance of flavors and textures in every bite.

INGREDIENTS

- 1 package (6.2 oz) RICE-A-RONI® Stir Fried Rice
- 2 tbsp margarine, butter or spread with no trans fat
- 2 cups water
- 1 medium green or red bell pepper, cut into 1-inch pieces
- 1 cup fresh or frozen sugar snap peas
- 1 garlic clove, minced or pressed
- 2 cups diced cooked pork
- 1 medium tomato, cut into thin wedges
- 3/4 cup prepared sweet & sour sauce or teriyaki sauce
- 1 can (8 oz) pineapple chunks, drained (optional)

HOW TO MAKE

DIRECTIONS

In a large skillet, combine rice-vermicelli mix and 2 tbsp margarine. Sauté over medium heat until vermicelli is golden brown, stirring frequently.

Slowly stir in 2 cups water and Special Seasonings; bring to a boil.

Cover and reduce heat. Simmer 12 minutes. Stir in bell pepper, sugar snap peas and garlic. Return to a simmer. Cover and simmer 5 to 7 minutes or until vegetables are crisp-tender. Add pork, tomato, sweet & sour sauce and pineapple, if desired; cook and stir gently until heated through.



PREP
TIME
5 min



COOK
TIME
20 min



SERVES
4

PRODUCT

