



Hawaiian-Roni

Transport your taste buds to the tropics with Hawaiian-Roni, a delightful dish featuring savory sausage, pineapple, and bell peppers, all mixed with tender pasta for a sweet and savory flavor explosion.

INGREDIENTS

- 2 **tbsp** margarine, butter or spread with no trans fat
- 1 **lb** boneless pork loin chops, cut into 1-inch pieces
- 1/4 **cup** teriyaki sauce
- 1/4 **cup** chopped onion
- 1 (6.2 oz) **package** RICE-A-RONI® Stir Fried Rice
- 1 **pinch** sliced carrots
- 1/4 **cup** slivered almonds, toasted
- 1 (8 oz) **can** pineapple chunks in juice, drained, reserving 1/4 cup juice

HOW TO MAKE

DIRECTIONS

In small bowl, combine pork and teriyaki sauce; set aside.

In large skillet over medium heat, sauté rice-vermicelli mix and onion with margarine until vermicelli is golden brown.

Slowly stir in 1 cup water, reserved 1/4 cup pineapple juice, carrots, pork mixture and Special Seasonings; bring to boil. Reduce heat to medium-low. Cover; simmer 15 to 20 minutes or until rice is tender and pork is no longer pink inside.

Stir in pineapple chunks. Cover; let stand 5 minutes before serving. Sprinkle with almonds.



PREP
TIME
10min



COOK
TIME
30min



SERVES
4

PRODUCT

