

Spanish Pork Chops

Spice up your everyday 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

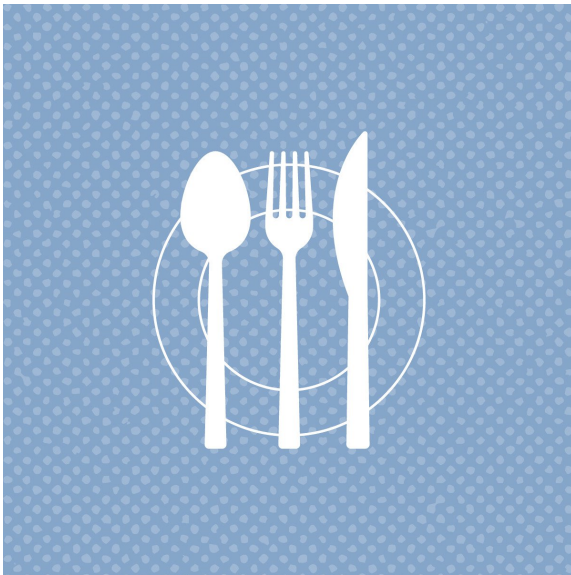
DIRECTIONS

In large skillet, over medium-high heat, brown pork chops 3 minutes on each side. Set aside.

In same skillet, saute rice-vermicelli in margarine until vermicelli is golden brown.

Stir in water, tomatoes, and Special Seasonings; bring to a boil over high heat. Cover; reduce heat to low. Simmer 10 minutes.

Add pork chops. Cover; simmer 8 to 10 more minutes or until most of liquid is absorbed and pork chops are done.



PREP
TIME

5 min



COOK
TIME

35 min



SERVES

4

PRODUCT

