



# 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

