

# Middle Eastern Cooked Pork

Explore new culinary horizons with Middle Eastern cooked pork, marrying succulent pork with aromatic spices and herbs for a flavorful and exotic dining experience.

## INGREDIENTS

- 1 package (7.2 oz) RICE-A-RONI® Rice Pilaf
- 2 tbsp margarine, butter or spread with no trans fat
- 1 garlic clove, minced or pressed
- 2 cups chopped cooked pork
- 1 medium zucchini, cut into 3/4-inch chunks
- 1/2 cup carrot slices
- 1/2 cup chopped onion
- 1/4 cup chopped red bell pepper
- 1 tsp curry powder
- 1/4 cup raisins (optional)
- Plain yogurt (optional)
- 2 cups water



PREP  
TIME

5 min



COOK  
TIME

25 min



SERVES

4

## PRODUCT



## HOW TO MAKE

### DIRECTIONS

In a large skillet, combine rice-pasta mix, 2 tbsp of margarine, onion and garlic. Sauté over medium heat until pasta 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 pork, zucchini, carrots, bell pepper, curry powder and raisins, if desired. Return to a simmer. Cover and simmer 5 to 10 minutes or until rice is tender and vegetables are crisp-tender. Serve with yogurt, if desired.