

Cooked Pork Wraps

Enjoy the savory goodness of Cooked Pork Wraps, featuring tender pork enveloped in warm tortillas with crisp lettuce for a delightful mealtime treat.

INGREDIENTS

- 1 package (6.8 oz) RICE-A-RONI® Spanish Rice
- 2 tbsp margarine, butter or spread with no trans fat
- 2 cups water
- 1 cup shredded cooked pork
- 1/3 cup thinly sliced green onions
- 6 10-inch (burrito size) flour tortillas, warmed
- 1/2 cup sour cream
- 1 jar (16 oz) salsa
- 2 cups shredded lettuce
- 1 cup shredded cheddar cheese or Mexican cheese blend
- 1/4 cup chopped cilantro (optional)

HOW TO MAKE

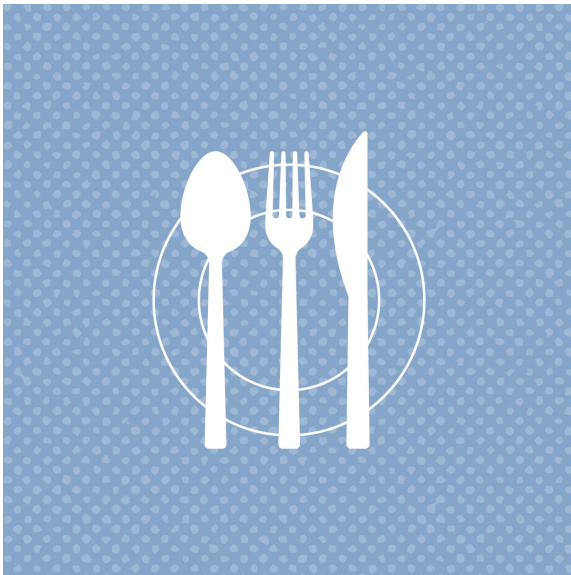
DIRECTIONS

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

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

Cover and reduce heat. Simmer 15 minutes. Stir in pork and green onions. Return to a simmer. Cover and simmer 3 to 5 minutes or until rice is tender.

For each wrap, evenly spread tortilla with sour cream and place one sixth of rice mixture down the center. Top with lettuce and sprinkle with cheese and cilantro, if desired. Fold 2 sides over ends of filling and roll up, burrito-style.



PREP
TIME
10min



COOK
TIME
20min



SERVES
6

PRODUCT

