



PREP  
TIME

5min



COOK  
TIME

20min



SERVES

4

# Garden Skillet with Pork

A delightful garden skillet featuring tender pork, fresh seasonal vegetables, and aromatic herbs, creating a vibrant and wholesome meal bursting with flavor and nutrients.

## 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 can (14.5 oz)** diced tomatoes, undrained

**1** medium zucchini, cut into 3/4-inch chunks

**1 cup** frozen or drained canned corn

**2 tbsp** chopped fresh basil (optional)

**3/4 lb** boneless pork loin chops, cut into thin strips and stir-fried\*

## 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 tomatoes; bring to a boil.

Cover and reduce heat. Simmer 12 minutes. Stir in zucchini and corn. Return to a simmer. Cover and simmer 5 to 8 minutes or until rice is tender. Add cooked pork; cook and stir until heated through. Sprinkle with chopped basil, if desired.

## PRODUCT

