

Glazed Pork & Rice

Indulge in a savory delight with this glazed pork rice dish, featuring succulent pork infused with a sweet glaze, served atop fluffy rice for a satisfying meal bursting with flavor.

INGREDIENTS

- 2 **tblsp** vegetable oil
- 1 **½ lbs** pork tenderloin, sliced 1-inch thick
- ¾ cup** orange marmalade or apricot preserves
- 2 **tblsp** white wine vinegar
- 1 **tsp** ground ginger
- 1 **6.2 oz package** RICE-A-RONI® Stir Fried Rice
- 1 **cup** chopped onion
- 1 **cup** chopped celery
- 2 **cloves** garlic, minced

HOW TO MAKE

DIRECTIONS

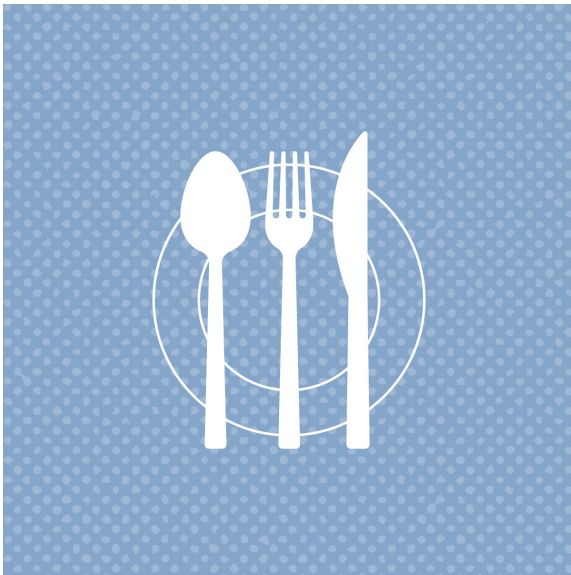
In large skillet, heat oil over medium heat. Add sliced pork; cook about 7 minutes on each side or until cooked through. Remove from skillet and set aside.

Pour off drippings. In same skillet, combine orange marmalade, vinegar and 1/2 tsp ginger, reserving 1/2 tsp ginger; mix well.

Cook over high heat 3 to 5 minutes or until thickened. Return cooked pork to skillet, turning to coat. Keep warm.

Meanwhile, in second large skillet, prepare Rice-A-Roni® Mix as package directs, sautéing onion, celery and garlic with rice-vermicelli and reducing hot water to 1 ³/₄ cups. Add 1/2 tsp reserved ginger with hot water and contents of seasoning packet.

Top rice with pork and sauce.



PREP
TIME

5min



COOK
TIME

25min



SERVES

6

PRODUCT

