



PREP
TIME

5min



COOK
TIME

25min



SERVES

6

PRODUCT



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 tbsp vegetable oil

1 ½ lbs pork tenderloin, sliced 1-inch thick

¾ cup orange marmalade or apricot preserves

2 tbsp 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 ¾ cups. Add 1/2 tsp reserved ginger with hot water and contents of seasoning packet.

Top rice with pork and sauce.