

Pork and Rice Provençal

Enjoy the aromatic flavors of pork and rice Provençal, a delightful dish combining tender pork with fragrant herbs and tomatoes, served over fluffy rice for a taste of the French countryside.

INGREDIENTS

1 (2.25 oz) can sliced ripe olives, drained or 1/3 cup sliced pitted kalamata olives

1 tsp dried basil

4 well-trimmed boneless pork loin chops, 3/4-inch thick (about 1 lb)

1/2 tsp garlic salt

2 tbsp margarine, butter or spread with no trans fat, divided

1 (14.5 oz) can seasoned diced tomatoes, undrained

1/2 cup chopped onion

1 clove garlic, minced

1 (6.8 oz) package RICE-A-RONI® Beef

1/2 tsp dried thyme

1/4 tsp ground black pepper

HOW TO MAKE

DIRECTIONS

Sprinkle pork chops with basil, thyme, garlic salt and pepper; set aside. In large skillet over medium-high heat, melt 1 tbsp margarine. Add pork chops; cook 3 minutes. Reduce heat to medium; turn pork chops over and cook 3 minutes. Remove from skillet; set aside.

In same skillet over medium heat, sauté rice-vermicelli mix, onion and garlic with remaining 1 tbsp margarine until vermicelli is golden brown.

Slowly stir in 1 ¾ cups water, tomatoes and Special Seasonings; bring to a boil. Cover; reduce heat to low. Simmer 10 minutes.

Add pork chops and olives. Cover; simmer 10 minutes or until rice is tender and pork chops are no longer pink inside.



PREP
TIME

10min



COOK
TIME

40min



SERVES

4

PRODUCT

