

# Hawaiian-Roni

Transport your taste buds to the tropics with Hawaiian-Roni, a delightful dish featuring savory sausage, pineapple, and bell peppers, all mixed with tender pasta for a sweet and savory flavor explosion.

## INGREDIENTS

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

**1 lb** boneless pork loin chops, cut into 1-inch pieces

**1/4 cup** teriyaki sauce

**1/4 cup** chopped onion

**1 (6.2 oz) package** RICE-A-RONI® Stir Fried Rice

**1 pinch** sliced carrots

**1/4 cup** slivered almonds, toasted

**1 (8 oz) can** pineapple chunks in juice, drained, reserving 1/4 cup juice

## HOW TO MAKE

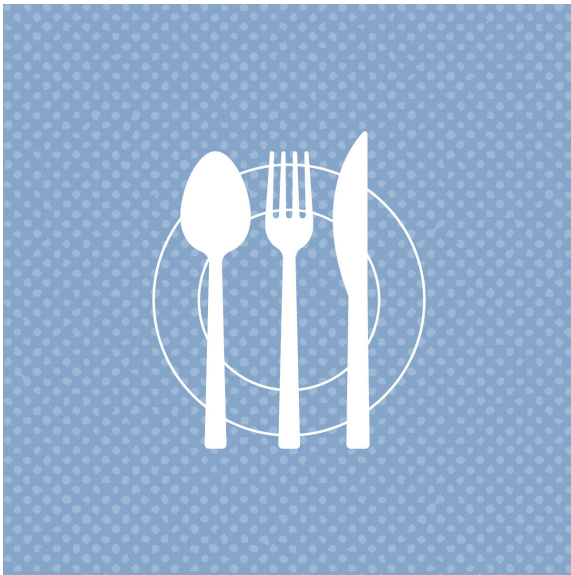
### DIRECTIONS

In small bowl, combine pork and teriyaki sauce; set aside.

In large skillet over medium heat, sauté rice-vermicelli mix and onion with margarine until vermicelli is golden brown.

Slowly stir in 1 cup water, reserved 1/4 cup pineapple juice, carrots, pork mixture and Special Seasonings; bring to boil. Reduce heat to medium-low. Cover; simmer 15 to 20 minutes or until rice is tender and pork is no longer pink inside.

Stir in pineapple chunks. Cover; let stand 5 minutes before serving. Sprinkle with almonds.



PREP  
TIME  
10min



COOK  
TIME  
30min



SERVES  
4

## PRODUCT

