

Hungarian-Style Pork Chops

Experience a taste of Hungary with Hungarian-Style Pork Chops, featuring tender pork chops seasoned with paprika and other traditional Hungarian spices, delivering a rich and savory culinary experience.

INGREDIENTS

- 1 ½ **tsp** paprika
- 1/4 **cup** sour cream
- 1 ½ **cups** fresh or frozen cut green beans
- 1 medium onion, thinly sliced and separated into rings
- 4 boneless pork loin chops, about 3/4-inch thick (about 1 lb)
- 1 ½ **tsp** garlic salt
- 1 (6.5 oz) **package** RICE-A-RONI® Cheddar Broccoli
- 1/4 **tsp** cayenne pepper
- 3 ½ **tbsp** margarine, butter or spread with no trans fat, divided

HOW TO MAKE

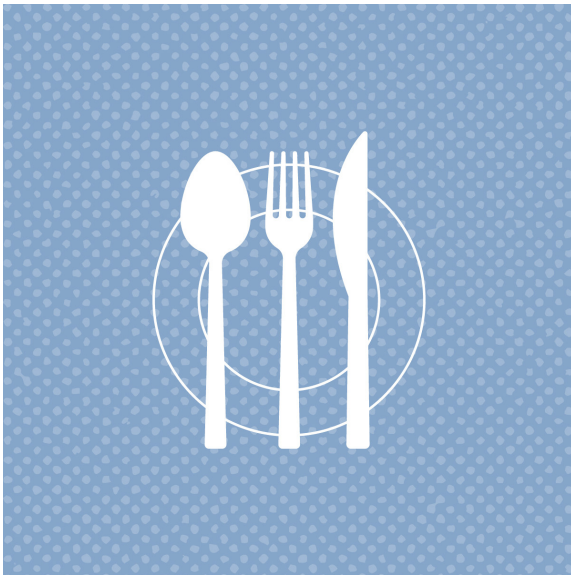
DIRECTIONS

In large skillet over medium heat, sauté rice-vermicelli mix with 2 ½ **tbsp** margarine until vermicelli is golden brown.

Meanwhile, in another large skillet, melt remaining 1 **tbsp** margarine over medium-high heat. Add onion; sauté 5 minutes. Push onion to edge of skillet.

Slowly stir in 2 ¼ **cups** water and Special Seasonings; bring to a boil. Reduce heat to low. Cover; simmer 5 minutes. Stir in green beans. Cover; simmer 10 to 15 minutes or until rice is tender. Stir in sour cream; let stand 5 minutes before serving.

Add pork chops; sprinkle with paprika, garlic salt and cayenne pepper. Cook uncovered, 5 minutes, over medium heat. Turn pork chops over. Cover; cook 5 to 10 more minutes or until pork is no longer pink inside. Serve pork and onion over rice.



PREP
TIME
10min



COOK
TIME
25min



SERVES
4

PRODUCT

