

Cheesy Pork and Rice



Recipe

Heat the olive oil in a large skillet over medium heat. Sauté the pork with the garlic and onions, until the pork is browned and the onions are tender (about 5 to 7 minutes).

Add the rice, Italian seasoning, frozen peas and carrots and chicken broth to the skillet. Bring to a boil, reduce heat to a simmer and cover. Cook for about 18 minutes or until rice is tender, stirring occasionally.

Stir in the sour cream and 1/2 cup of the cheese until combined. Top with the remaining cheese. Cover with the lid for an additional 2 to 3 minutes, until the cheese melts. Or optionally, you can place the skillet under your oven's broiler for about 2 minutes until cheese is bubbly and melted.

Ingredients With Measurements

- 2 tablespoon olive oil
- 1 lb. boneless pork chops, cut into bite-sized pieces
- ½ onion, diced
- 2 cloves garlic, minced
- 1 cup uncooked white rice
- 1 tablespoon Italian Seasoning
- 1 cup frozen peas and carrots
- 2 cups chicken broth
- ½ cup sour cream
- 1 ½ cups cheddar cheese, shredded

Ingredients Without Measurements

Olive Oil	Boneless Pork Chops	Onion
Garlic	White Rice	Italian Seasoning
Frozen Peas and Carrots	Chicken Broth	Sour Cream
Cheddar Cheese		