Cheesy Pork and Rice

|  |
| --- |
| 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 |

|  |
| --- |
| 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. |

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| |  |  |  | | --- | --- | --- | | Olive Oil | Boneless Pork Chops | Onion | | Garlic | White Rice | Italian Seasoning | | Frozen Peas and Carrots | Chicken Broth | Sour Cream | | Cheddar Cheese |  Ingredients Without Measurements |