



Thai Peanut Pork & Veggie Fried Rice

Prep: 10 minutes

Cook: 12 minutes • Serves: 4

- 2 tablespoons canola oil
- 4 cooked Pork Tenderloin & Veggie Kabobs, skewers removed
- 2 packages (8.8 ounces each) ready-to-serve jasmine rice
- $\frac{1}{4}$ cup Thai peanut sauce
- $\frac{1}{2}$ cup coarsely chopped fresh basil and/or cilantro
- $\frac{1}{4}$ cup chopped dry roasted, unsalted peanuts
- $\frac{1}{4}$ cup thinly sliced green onions

1. In large skillet, heat oil over medium-high heat. Add pork and vegetables; cook 3 minutes, stirring occasionally. Add rice and $\frac{3}{4}$ cup water; cover and cook 7 minutes or until heated through, stirring occasionally. Add peanut sauce; cook 2 minutes, stirring frequently. Makes about 5 cups.

2. Serve fried rice topped with basil, peanuts and green onions.

*Approximate nutritional values per serving (1 $\frac{1}{4}$ cups):
507 Calories, 21g Fat (3g Saturated), 41mg Cholesterol, 685mg Sodium,
57g Carbohydrates, 3g Fiber, 6g Sugars, 24g Protein*