

Spicy Peachy Pork

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Servings: 4

*1 pound boneless pork
chops, cut into bite-size
cubes*

*1 package dry taco
seasonings*

1 tablespoon cooking oil

1 cup salsa

1/2 cup peach preserves

2 cups hot cooked rice

Preparation Time: 5 minutes

Cook Time: 15 minutes

Place the pork pieces in a plastic bag with the taco seasonings. Shake until thoroughly coated.

In a skillet, heat the oil over medium heat. Add the pork mixture. Cook until brown. Add the salsa and peach preserves. Heat through.

Serve over rice.

Per Serving (excluding unknown items): 265 Calories; 4g Fat (12.9% calories from fat); 4g Protein; 56g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 299mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1/2 Vegetable; 1/2 Fat; 1 1/2 Other Carbohydrates.