

Slow Cooker Pork and Spanish Rice

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*1 jar (23 ounce) rustic
tomato sauce
1 cup water
1 1/2 pounds boneless pork
blade steaks
1 package (5 to 6.5 ounce)
Spanish-style seasoned rice
1/2 cup spanish olives
1 cup queso franco*

Whisk the sauce and water until combined. Pour one-half of the sauce mixture into the bowl of the slow cooker. Cut the pork steaks in half, then place over the sauce in the cooker (wash hands). Cover with the remaining half of the sauce mixture.

Place the cover on the slow cooker. Cook on HIGH for 90 minutes (or on LOW for three hours).

Remove the pork and chop roughly. Stir the rice and olives into the slow cooker. Add the pork back into the slow cooker.

Cover and cook on HIGH for 30 to 40 minutes (or on LOW for 45 to 60 minutes).

Crumble the cheese. Serve the pork and rice topped with the cheese.

Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 7mg Sodium. Exchanges: .