

Georgia Pork

Spicy but peach-sweet roasted boneless pork loin chops come out tender and juicy prepared with taco seasoning mix and thick and chunky salsa. Serve with rice, green salad and Nestea.

Recipe Cookbook: Nestle® Very Best Meals

Prep Time: 5 minutes

Cooking Time: Varies

INGREDIENTS:

- 1 lb boneless pork loin chops, cut into bite-size pieces
- 1 package (1.25 oz) ORTEGA® Taco Seasoning Mix
- 1 TBS vegetable oil
- 1 C ORTEGA® Thick & Chunky Salsa (Medium)
- 1/2 C peach preserves
- 1/4 C chopped fresh cilantro or parsley (optional)

DIRECTIONS:

COMBINE pork with seasoning mix in large bowl till pork is completely coated. Heat oil in large, nonstick skillet; add pork. Cook, stirring frequently, till pork is cooked through. Reduce heat to low.

STIR in salsa & preserves. Cook, stirring occasionally, till heated through. Sprinkle with cilantro or parsley.

Serves: Varies