



Allen's Shrimp, Pork Roast & Yellow Rice

My family loves this!

Servings: 4-6

Vigo Yellow rice package (10oz size fits my skillet perfectly)

6 to 12 shrimp

½ cup of cubed pork loin (cut off a couple ½ inch slices and cube)

½ cup frozen peas or some broccoli florets.

¼ cup diced sweet red pepper

2 ½ cups chicken bouillon (or water)



Bring liquid to a boil. Pour in rice, return to boil, and cook on high for 3 minutes, uncovered. Then carefully place the remaining ingredients on top of the rice. Cover and turn heat to low for 18 minutes. Turn off and let rest for 5 minutes. Add butter pats if desired.

Vigo makes an excellent prepackaged variety. It is important to cook this dish in a skillet or shallow pan-s the most delicious parts will be stacked across the top of the rice to drip their flavor. And do not stir the rice!!!



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