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Rice Alfredo with Pork and Leeks

Prep Cook Time: 30 minutes

SERVES 4

Ingredients:

- 2 bags of rice
- 1 tablespoon olive oil
- 1 tablespoon butter
- 1 lb boneless pork chops
- 1 teaspoon salt
- 1 teaspoon pepper
- 2 garlic cloves, minced
- 1 leek, thinly sliced, excluding touch green leaves
- 1 can (14.5 oz) diced tomatoes with green peppers, drained
- 1 jar (16 oz) prepared Alfredo sauce

Steps :

1. Prepare the rice as according to the package directions.
2. While rice is cooking, cut boneless pork chops crosswise into strips approximately ½ inch wide and about 3 inches in length.
3. In a large skillet, heat olive oil and butter over medium-high heat. Season pork strips with salt and pepper. Sauté pork strips until lightly browned, about 5 minutes.
4. Reduce heat to medium and add garlic, leek, tomatoes with peppers, and Alfredo sauce. Stir, cover and simmer for 5 minutes.
5. Serve over rice.