

Pork Chops with Rice

6 Portions		12 Portions	24 Portions
12	pork chops	24	48
2 tbsp.	oil	4 tbsp.	8 tbsp.
2 tbsp.	margarine	4 tbsp.	8 tbsp.
1	chopped green pepper	2	4
2	cloves of garlic	4	8
2	onions, finely chopped	4	8
2	cans of tomatoes	4	8
1½ cups	long grain rice (uncooked)	3 cups	6 cups
2 cups	chicken broth	4 cups	8 cups
1 tsp.	fine herbs, to taste	2 tsp.	4 tsp.
	salt and pepper		

- Sauté garlic and onion in margarine and oil, and put aside.
- Cook ribs until lightly browned.
- In an oven dish, mix together rice, tomatoes, chicken broth, peppers, fine herbs, salt and pepper. Add garlic and onions that were put aside.
- Place ribs on top and cover.
- Cook in oven at 350° F, 1 hour to 1½ hours.

Delicious!