

THRIVE

PORK RICE SKILLET

- 1/3 c. Thrive Pulled Pork
- 1/4 c. Thrive Diced Tomatoes
- 1/4 c. Thrive Green Bell Peppers
- 1/4 c. Thrive Instant Black Beans
- 1/4 c. Thrive Corn
- 1/4 c. Thrive Instant Rice
- 2 T. Thrive Chopped Onions
- 1/2 tsp Thrive Garlic
- 1 1/2 c. Water
- 1/3 c. BBQ Sauce

Put 1 T. vegetable oil into a medium skillet. Add contents of jar and saute for 1-2 minutes. Add water, bring to a boil, then simmer for 10 minutes or until rice and beans are softened. Stir in BBQ sauce and heat until warm. EAT!

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