

THRIVE

PORK RICE SKILLET

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

Put 2 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!

YourThriveLife.com

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