

Cuban-Style Pork And Rice

Yield: 6 min
Total Time: 100 min

Recipe from: <https://www.recipeschoose.com/recipes/top-loin-chops-mexican-recipe>

Ingredients:

- 1/4 cup spanish paprika or sweet Hungarian paprika
- 2 teaspoons minced garlic
- 1/4 cup fresh lime juice
- 2 tablespoons rum optional
- 1 1/2 teaspoons salt
- 1 teaspoon freshly ground black pepper
- 2 teaspoons fresh oregano chopped
- 1/2 teaspoon ground cumin
- 2 tablespoons olive oil
- 1 1/2 pounds boneless pork loin chops 1-inch thick, cut into 1-inch cubes
- 1 tablespoon olive oil
- 2 cups onions chopped
- 2 tablespoons chopped garlic
- 2 cups arborio rice
- 3 cups canned low sodium chicken broth
- 1 cup diced tomatoes drained canned
- 1/4 teaspoon saffron threads
- 2 tablespoons capers rinsed
- 1/2 cup roasted red bell peppers fire-, or jarred piquillo peppers, cut into strips
- 16 large shrimp in their shells, optional
- 2 cups frozen artichoke hearts thawed, can sub 2 cups cooked fresh or thawed frozen green beans
- salt
- freshly ground black pepper

Nutrition:

1. Calories: 550 calories
2. Carbohydrate: 73 grams
3. Cholesterol: 55 milligrams
4. Fat: 14 grams

5. Fiber: 11 grams
6. Protein: 35 grams
7. SaturatedFat: 2 grams
8. Sodium: 1300 milligrams
9. Sugar: 5 grams

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