

Peach Pork Picante

Peach pork picante is a alternative to the traditional idea of apples and pork. This is a good, quick dinner when you need to get a meal on the table quickly because you have spent the day playing in your garden.

Ingredients

- 1 lb. pork tenderloin or boneless chops, cubed
- Taco seasoning
- 8 oz. salsa
- 4 T. peach preserves
- Cooked rice

Instructions

Coat the pork with the taco seasoning and brown with a little oil in a skillet. When pork is thoroughly cooked, add salsa and peach preserves. Simmer uncovered in skillet for 15 minutes. Serve over rice.

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