Peachy Pork Picante

Ingredients:
1 pound boneless pork, cut into 3/4-inch cubes
1 Tablespoon taco seasoning mix
1 Tablespoon canola oil
1 cup chunky picante sauce
1/3 cup peach preserves
Hot, cooked long-grain, brown rice (follow directions as listed on package)

Directions:
1. Coat pork cubes with taco seasoning mix.
2. Heat oil in a large non-stick skillet over medium-high heat.
3. Add pork and cook until brown, stirring occasionally.
4. Add picante sauce and preserves to skillet; lower heat.
5. Cover and simmer for 15 to 20 minutes.

Serve with: Mixed Green Salad, Brown Rice

NUTRITION FACTS

<table>
<thead>
<tr>
<th>Serving Size</th>
<th>Calories</th>
<th>Total Fat</th>
<th>Cholesterol</th>
<th>Sodium</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 cup</td>
<td>391</td>
<td>6 g</td>
<td>56 mg</td>
<td>472 mg</td>
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Total Carbohydrate: 53 g
Dietary Fiber: 4 g
Protein: 20 g

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