



**Winn-Dixie Supermarkets**  
**Marinated Dijon Pork Kabobs**



**Ingredient List**

- 1/2 cup KRAFT House Italian Dressing
- 2 Tbs GREY POUPON Dijon Mustard
- 2 pork tenderloins (12 oz. each), cut into chunks
- 2 red or green peppers, cut into chunks
- 3 cups MINUTE White Rice, uncooked

**Directions**

Mix dressing and mustard. Pierce meat several times with fork. Pour dressing mixture over meat in dish or zipperstyle plastic bag; cover. Refrigerate 15 minutes to marinate. Drain, discarding marinade.

Use back of spoon to slightly mash beans. Stir in cereal, chile peppers and cumin. Set aside.

Place the meat on metal skewers alternately with pepper chunks.

Grill 8 to 10 minutes on each side or until meat is cooked through. Meanwhile, prepare rice. Serve kabobs over rice.

Try serving with a fresh green salad tossed with additional KRAFT House Italian Dressing.

Tip! Make Ahead: Marinate meat the night prior to use.

Servings: 6

Time: 55 minutes