

Creamy Pork with Rice

This delicious creamy pork with rice dish is a perfect way to serve a cozy dinner.



Main Dish

15 min

Total time

Easy

Difficulty

280

kcal / serving

Nutrition per serving (estimated)

Protein 16 g

Carbs 19 g

Fat 14 g

Fiber 1 g · Sugar 2 g · Sodium 350 mg

Ingredients

- 4 oz boneless pork loin, cubed
- 1/4 cup shallots, finely chopped
- 1/4 cup white wine
- 1 tablespoon butter
- 1/4 cup heavy cream
- 2 tablespoons parsley, chopped
- Salt and black pepper to taste
- 1/2 cup cooked white rice

Substitutions

Boneless pork loin – Boneless pork tenderloin, cut into similar-sized cubes

White wine – An equal amount of unsalted chicken broth with a small squeeze of lemon

Heavy cream – An equal amount of whipping cream

White rice – An equal amount of cooked brown rice

Steps

- 1 In a medium pan over medium heat, melt the butter.
- 2 Add the pork cubes and cook for 3 minutes until beginning to brown.
- 3 Add the shallots and sauté for a few minutes until softened.
- 4 Add the white wine and cook for another minute.
- 5 Pour in the heavy cream and allow to simmer for 3 minutes.
- 6 Season with salt, pepper and parsley.
- 7 Serve the pork and sauce over cooked white rice.

Chef's tips

- The sauce should look glossy and coat a spoon; if it turns grainy, it has simmered too vigorously.
- Use a pan wide enough to keep the pork in a loose layer, so the cubes brown rather than steam.
- Have the rice ready before the sauce is finished; the short cooking time leaves little room for last-minute prep.

Drink pairing

A dry, lightly oaked Chardonnay

Its rounded texture complements the cream sauce, while its acidity balances the richness of the pork.

0% option: Sparkling water with a squeeze of lemon

Storage

Refrigerate leftovers within 2 hours in a covered container and use within 3–4 days. Reheat until steaming hot, adding a splash of water or broth if the sauce has thickened.

Frequently asked questions

How can I tell when the pork is done?

Cut into the largest cube: it should be opaque throughout with no raw-looking center. Keep the cubes similar in size so they cook evenly.

Can I make the sauce ahead?

It is best freshly made, since cream sauce can thicken as it sits. If preparing ahead, refrigerate the sauce promptly and reheat gently until steaming hot.

What can I serve alongside it?

A crisp green salad or simply cooked green vegetables add freshness alongside the creamy sauce and rice.