

Tuscan Stuffed Pork Chops



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Ask the Meijer butcher to cut 2" thick bone~in chops and then cut a pocket in them

Serves 4

4 ~ 2" thick bone~in pork chops, cut with pocket

salt and pepper

1c spinach, fresh, coarsely chopped

1/4c feta cheese, crumbled

1/4c kalamata olives, chopped

1/4c mozzarella cheese, shredded

1/4c pesto sauce

2T sun~dried tomatoes, chopped

4 garlic cloves, finely minced

olive oil, for browning chops

Preheat oven to 350.

Sprinkle inside and outside of pork chops with salt and pepper.

Mix together spinach, feta cheese, kalamata olives, mozzarella cheese, pesto sauce, sun~dried tomatoes and garlic in small bowl. Place 1/4c of stuffing inside each chop, pinching seams closed.

Heat oil in large oven~proof skillet, add pork chops and sear well on both sides.

Place skillet in oven and bake 20 minutes or until pork is just cooked through and filling is hot and bubbly.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

Debbie Spangler ~ Certified Personal Chef

www.yummyissimo.com ~ debbie@yummyissimo.com