

# Herb Stuffed Pork Chops

## **INGREDIENTS:**

6 thick cut, boneless, skinless Pork chops  
1 Bag Pepperidge Farms Herb Stuffing  
1 TBSP Parsley  
2 TBSP Parmesan cheese

1 TBSP Olive Oil  
1 TBSP Butter  
4 cloves fresh garlic  
1 onion (small), diced  
salt and pepper to taste  
¼ tsp paprika

## **STUFFING:**

Melt Butter in 10" Saute Pan – add olive oil. Saute Parsley, Garlic, Paprika, salt, pepper, and Onion until onions are clear. Pour mixture in a mixing bowl and mix together with Stuffing mix. Add water or chicken broth until the correct consistency forms.

## **PORK:**

With a meat mallet, pound out pork into thin pieces.

## **COOKING INSTRUCTIONS:**

Preheat Large Skillet on Medium Heat or Electric Skillet on 300°. Place desired amount of stuffing in center of the thinned pork chops. Leave enough meat to where you can wrap it around the stuffing. Wrap the sides of the chop up and squeeze together. Place the open end of the chop down onto the skillet to sear closed. After they have seared closed, with tongs, brown the pork chops on all sides. Place the lid on, whistle open. When the whistle sounds, close the whistle and turn the heat to low and allow to cook 10 more minutes. Check for doneness and serve.

## **NOTES:**

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