

Savory Stuffed Pork Chops



PREPARATION TIME
15 minutes



COOKING TIME
50 minutes



PERFECT PARTNER
applesauce



Get the best value for your meat budget by choosing chops that are pale pink and that have the smallest amount of fat to trim.

Darker-colored pork tends to be tough and less flavorful.

SHOPPING LIST

- pork chops • vegetable broth
- mushrooms

ON HAND

- dried sage • salt • pepper
- butter • bread crumbs
- onion

Savory Stuffed Pork Chops

INGREDIENTS

- 4 (1½-inch-thick) pork chops
- Salt and pepper
- 2 tablespoons butter
- ½ cup chopped onion
- 1 cup chopped mushrooms
- ¼ teaspoon each dried sage, salt and pepper
- 1 cup bread crumbs
- 2 tablespoons vegetable broth or water

SERVES **4**

COOK'N
Express

- Reduce baking time of the chops to about 35 minutes by using ¾-inch-thick unstuffed pork chops. Arrange chops in a baking dish; top with the homemade stuffing. Cover and bake for 20 minutes; uncover. Bake for 15 minutes.

Make Ahead

Prepare stuffing early in the day and refrigerate until ready to stuff the pork chops. Bring to room temperature and proceed as recipe directs.

♦ VARIATION

Give a little tang to ordinary stuffing by adding ⅓ cup sour cream or plain yogurt to the mixture in step 3.

- 1** Preheat oven to 350°F. Trim fat from chops. Cut a 2-inch pocket in each pork chop. Sprinkle inside of each pocket with salt and pepper; set aside.



- 2** Melt butter in a large skillet over medium heat. Add onion and mushrooms; sauté until tender. Remove from heat. Stir in sage, salt, pepper and bread crumbs.

- 3** Add enough broth to moisten and hold stuffing together. Spoon stuffing into pockets.



- 4** Secure pockets with kitchen twine or toothpicks; place chops in baking dish. Add remaining broth. Cover and bake for 30 minutes. Remove cover; bake for 20 minutes or until tender.