

Pork Chops with Savory Mushroom Stuffing

There's a surprise inside the pocket of these quick-cooking boneless pork chops — a mouthwatering mushroom stuffing. Instead of white button mushrooms, try using brown crimini mushrooms for even more mushroom flavor.

Source: Better Homes and Gardens

Prep: 15 minutes Grill: 20 minutes

2 tsp olive oil
2 TBS thinly sliced green onions
1 8-oz package fresh mushrooms, coarsely chopped
2 tsp snipped fresh rosemary or oregano
1/8 tsp salt
1/8 tsp pepper
4 boneless pork loin chops, cut 1" thick
2 tsp Worcestershire sauce

- 1. For stuffing**, in large skillet heat oil over medium heat. Add green onion - cook 1 minute. Stir in mushrooms, rosemary, salt + pepper. Cook/stir 2-3 minutes more or till mushrooms are tender. Remove from heat.
- 2. Trim fat from chops**. Make a pocket in each chop by cutting from fat side almost to, but not through, the opposite side. Spoon stuffing into pockets in chops. If necessary, secure with wooden toothpicks.
- 3.** Brush chops with Worcestershire sauce. Season chops lightly with additional salt + pepper. Grill chops on rack of uncovered grill directly over medium heat about 20 minutes or till juices run clear, turning once. To serve, remove wooden toothpicks.

Makes: 4 servings.

[Nutritional facts per serving: calories: 241, total fat: 14g, saturated fat: 4g, cholesterol: 77mg, sodium: 218mg, carbohydrate: 4g, fiber: 1g, protein: 25g, vitamin A: 1%, vitamin C: 13%, calcium: 1%, iron: 14%]