

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 and 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 and 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%]