



Pesto Stuffed Pork Chops



Prep
15 m

Cook
45 m

Ready In
1 h

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Recipe By: SDaisy2

"Sharkey Family recipe. This goes great served with fresh steamed broccoli and a Caesar salad."

Ingredients

3 tablespoons crumbled feta cheese	1 teaspoon dried oregano
2 tablespoons chilled basil pesto	1 teaspoon minced garlic
1 tablespoon toasted pine nuts	1/2 teaspoon red pepper flakes
4 bone-in pork loin chops, 1 1/4-inch thick	1/4 teaspoon ground thyme
1 teaspoon ground black pepper	2 tablespoons balsamic vinegar

Directions

- 1 Preheat oven to 375 degrees F (190 degrees C).
- 2 Mix feta cheese, basil pesto, and pine nuts in a bowl. Use the tip of a sharp boning or paring knife to cut a 3-inch slit in the side of each pork chop, 2 inches deep and 1/4-inch away from the bone, to make a pocket for stuffing. Stuff pork chops with pesto filling and secure with toothpicks.
- 3 Mix black pepper, oregano, garlic, red pepper flakes, and thyme in a small bowl; rub both sides of each chop with the spice mix. Place chops into a shallow baking dish.
- 4 Bake in the preheated oven until chops are browned and stuffing is hot, about 40 minutes. An instant-read meat thermometer inserted into the center of the stuffing should read 145 degrees F (63 degrees C). Brush chops with balsamic vinegar and bake until vinegar forms a glaze, another 5 minutes.



Archer Farms Black Pepper

\$3.99 (Online Price)
SEE DETAILS
(<http://www.target.com/p/archer-farms-black-pepper-spice-3-oz/-/A-14768418>)

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Printed From Allrecipes.com 10/8/2015