

Apple Stuffed Black Pepper Pork Chops

INGREDIENTS:

- 1 tablespoon chopped onion
- 1/4 cup D'Olivo Black Pepper Infused Olive Oil
- 3 cups soft bread cubes
- 2 cups finely chopped apples
- 1/4 cup finely chopped celery
- 2 teaspoons minced fresh parsley
- 1 tablespoon D'Olivo Gravenstein Apple White Balsamic Vinegar
- 3/4 teaspoon salt, divided
- 6 bone-in pork loin chops (1-1/2 inches thick and 7 ounces each)
- 1/8 teaspoon pepper
- 1 tablespoon D'Olivo Ultra Premium Extra Virgin Olive Oil or D'Olivo Black Pepper Olive Oil
-

DIRECTIONS:

Using a small skillet, saute onion in D'Olivo Black Pepper Olive Oil until tender. Remove from heat and stir in bread cubes, apples, celery, parsley, D'Olivo Gravenstein Apple Balsamic, and 1/4 teaspoon salt.

Cut a pocket in each chop by making a horizontal cut through the meat almost to the bone. Sprinkle inside and outside with pepper and remaining salt. Spoon stuffing loosely into pockets.

In a large skillet, brown the chops on both sides in D'Olivo UP EVOO. Place in an ungreased large baking pan. Cover, and bake at 350° for 30 minutes. Uncover, and bake 30 minutes longer or until a thermometer reads 145°. Let meat rest for 5 minutes and then serve.

D'Olivo

DOLIVOPYBUS.COM

509.888.7380