



Roasted Red Pepper Pesto, Provolone and Spinach Stuffed Pork



YIELD: 6 servings

INGREDIENTS	MEASUREMENTS
Center cut pork chop - 1 1/2" thick, bone in	6 each
Frozen spinach, thawed	8 oz
SupHerb Farms Fresh Frozen Roasted Red Pepper Spread Paste	2 Tbsp
SupHerb Farms Fresh Frozen Garlic, minced	1 tsp
Provolone cheese, shredded	1 cup
Salt and pepper	To taste
Olive oil	2 Tbsp

PREPARATION

1. Use a knife to make a 3-inch slit on the front side of each pork chop. Set aside.
2. Place the spinach in a rag and wring the water out.
3. Add the spinach to a large mixing bowl.
4. Add the SupHerb Farms Fresh Frozen Roasted Red Pepper Spread Paste, Garlic, and cheese. Mix well and season with salt and pepper.
5. Preheat the oven to 375°.
6. Stuff each pork chop with 2 Tbsp of the filling.
7. Season the outside of the pork chop with salt and pepper.
8. Add 2 Tbsp of olive oil to a large cast iron skillet and heat on medium-high.
9. When the oil is smoking, add the pork chops. Cook for 5 to 7 minutes.
10. Flip the pork chops over and place the skillet in the oven. Bake for 12 to 15 minutes, or until the internal temperature by the bone is 165° to 170°.

TO SERVE

Serve pork with potato gnocchi and mixed vegetables.

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