

# Stuffed Pork Chops

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*Regular pork chops transform into a festive dish with our apple stuffing recipe. Enjoy this for a romantic dinner or special occasion.*

## Ingredients:

8 boneless pork loin chops, ½-inch thick  
2 teaspoons dried thyme  
Salt and black pepper, to taste  
3 tablespoons butter, divided  
1 cup chopped onion  
1 cup peeled, chopped apple  
1 ½ cups cornbread stuffing mix, crushed  
½ cup water

## Directions:

- 1) Preheat oven to 450°F.
- 2) Coat chops with thyme, salt, and pepper on both sides.
- 3) Melt 1 tablespoon butter in a large skillet over medium-high heat. Add chops and cook until browned on both sides, about 8 minutes total. Transfer chops to a shallow roasting pan; set aside.
- 4) Melt remaining 2 tablespoons butter in skillet; add onion and apple and cook until softened, stirring, about 5 minutes. Add stuffing mix and water; stir well. Cook until water has absorbed, stirring occasionally, about 5 minutes.
- 5) Mound ¼ cup of stuffing mixture onto each chop. Bake until stuffing is browned and chops are cooked, 5 to 10 minutes.