

Manchego-Stuffed Pork Chops with Roasted Red Pepper-Pepita Sauce

Serves 2

1 Tbsp. extra virgin olive oil, divided
2 pork chops (I used bone-in)
thinly sliced manchego cheese
2 Tbsp. pepitas
1/2 cup sliced roasted red peppers
1 tsp. balsamic vinegar
salt and pepper

Preheat the oven to 350.

Using a paring or utility knife, slice pockets into your pork chops, or butterfly them. Stuff the chops with thin slices of manchego (about 1/2 oz. for each chop). Season the pork chops with kosher salt and fresh pepper.

Heat a large, heavy bottomed skillet or sauté pan over medium heat and then add 2 tsp. of the oil. Once hot, add the pork chops and brown on each side, about 2 minutes (don't cook them through). Move the pan to the oven and allow the pork chops to finish cooking (8-15 minutes, depending on thickness and whether chops are boned).

Meanwhile, make the roasted red pepper sauce. Heat a small skillet over medium heat. Once hot, add the pepitas. Toss a couple of times and let them heat until fragrant and they start to turn golden brown. Combine the pepitas, roasted red peppers, vinegar, remaining 1 tsp. olive oil and salt and pepper to taste in a mini food process and processor until smooth. Serve the red pepper sauce over the pork chops.