

Stuffed Pork Chops

Serves 2

2 tsp. butter
1/2 cup (very loosely packed) sliced leeks
1/2 cup mushrooms, chopped
leaves from 1 small sprig of thyme
1 clove garlic
1/3 cup unseasoned bread cubes
3 Tbsp. chopped pistachios
2 tsp. chopped fresh parsley
2-3 Tbsp. chicken broth (and more if you want to make a pan sauce)
2 pork chops, butterflied or with deep pockets cut into them, pounded if very thick
2 tsp. olive oil

Preheat the oven to 375.

To make the stuffing: heat the butter in a pan over medium heat until melted, and then add the leeks, mushrooms, and thyme. Add a little salt and pepper and cook until the moisture from the mushrooms has cooked off and evaporated. Stir in the garlic and cook about 40 seconds, or until fragrant. Place the mixture into a medium bowl. Add the bread cubes, pistachios and parsley to the bowl, tossing to combine. Add a little chicken broth just to moisten the bread.

Season the pork chops with salt and pepper. Stuff each pork chop with half the bread mixture (if necessary, secure with a toothpick or twine). Heat the oil in an oven-proof pan. Once hot, add the chops and brown on both sides (just one to two minutes). Place the pan in the preheated oven and bake until pork chops are cooked through, about 10 minutes or a little more, depending on thickness.

If you want, make a pan sauce by adding some chicken stock to the pan once you've removed the pork chops, and reduce over medium-high heat, seasoning to taste. You can start with a roux (or stir in a corn starch slurry) if you'd like a thicker pan sauce.