

Ferraro's Cucina

Spinach & Herb Stuffed Pork Chops



Ingredients

1 package boneless center cut
Pork Chops

1 8 ounce package softened
Cream Cheese

1/2 cup shredded
Parmesan Cheese

1 cup **Spinach** chopped

3 cloves **Garlic** minced

1 tablespoon **Thyme**

1 tablespoon **Oregano**

Fresh Chopped Parsley for garnish



Preparation

- Preheat your grill to medium-high heat and spray with cooking spray. Slice a 3" inch pocket into each of the pork chops.
- In a small bowl, mix the cream cheese, parmesan cheese, spinach, garlic, thyme, and oregano. Stuff each of the pork chops evenly with the stuffing and seal the edges with a toothpick.
- Grill the pork chops in direct heat for 2 - 3 minutes until each side gets grill marks. Then remove the chops to indirect heat and close the grill. Grill until they get an internal temp of 145 degrees and are no longer pink.
- Garnish with freshly chopped parsley if desired.



*We have all the fresh ingredients for this recipe!
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