

Stuffed Roasted Red Pepper and Artichoke Pork Chops

Servings: 4 to 6

INGREDIENTS

- 6 ea premium pork chops, 10 oz, Frenched
- 12 oz Chef's Line™ roasted red pepper and artichoke dip
- tt salt and pepper
- 18 oz redskin potatoes, diced
- ¼ t fresh rosemary
- 1 T Rykoff Sexton™ unfiltered extra-virgin olive oil
- 2 oz red onions, shaved
- 1 T balsamic glaze

PREPARATION

Slice pockets into pork chops. Stuff with dip. Season with salt and pepper to taste. Sear in hot pan for 2 minutes each side. Transfer to oven and roast to desired temperature. In a sauté pan, heat potatoes, onions, rosemary and olive oil until cooked, 6-8 minutes. Garnish pork and potato mixture with balsamic glaze.

