

# Stuffed Pork Chops

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*Reminiscent of the classic Thanksgiving stuffing, this recipe utilizes thyme, apples, and cornbread stuffing to create a memorable dish. Seared pork chops topped with the special stuffing are baked until golden, crisp, and perfect for the tasting table.*

## Ingredients:

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

## Directions:

1. Preheat oven to 425°F.
2. Season pork with 1 teaspoon thyme, salt, and pepper.
3. Melt 1 tablespoon butter in a large skillet over medium-high heat. Add pork chops to the skillet and cook 3 to 4 minutes each side, until no longer pink. Transfer pork chops to a baking pan.
4. Melt the remaining 2 tablespoons butter in the same skillet. Add onions and apples and cook until softened, about 5 minutes.
5. Add the stuffing mix, water, and remaining 1 teaspoon thyme. Cook, stirring, until water is absorbed and stuffing is moist, 2 to 3 minutes.
6. Mound ¼ cup of stuffing on each pork chop.
7. Bake until stuffing is crisp and lightly browned, 5 to 8 minutes, and serve.