



Baked Stuffed Pork Chops

Jacob · 28/09/2024



Prep Time

1 hr 5 mins

Difficult

Medium

Servings

4

Description

This recipe for stuffed pork chops in the oven is the fastest easiest way to stuff pork chops

Ingredients

- - 2 cups whole kernel corn - 1 ½ cups dry bread crumbs - 1 large egg
- beaten - 2 tablespoons butter
- softened - 4 thick cut pork chops - 1 (10.5 ounce) can condensed cream of mushroom soup

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Preheat the oven to 350 degrees F (175 degrees C). Combine corn
2. bread crumbs
3. egg
4. and butter in a medium bowl; mix until stiff and well combined. Dotdash Meredith Food Studios Using a paring knife to cut a deep horizontal slit into each chop to create a pocket. Dotdash Meredith Food Studios Fill each pocket with corn mixture. Place chops in a cooking dish
5. then pour mushroom soup over top. Dotdash Meredith Food Studios Bake in the preheated oven until chops are cooked through
6. about 45 minutes. An instant-read thermometer inserted into the center should read at least 145 degrees F (63 degrees C).