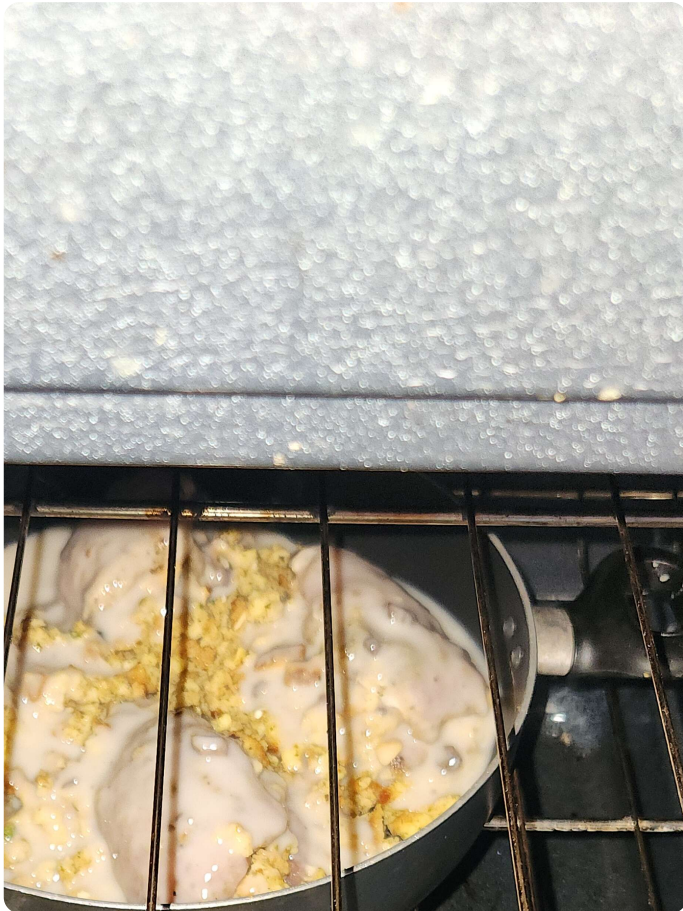


OvenBaked Stuffed Pork Chops

Jacob · 28/09/2024



Prep Time

5 mins

Dificult

Medium

Servings

45 mins

Description

This recipe for stuffed pork chops made in the oven is a nice and easy meal everyone enjoys

Ingredients

- - 6 (1-inch thick) boneless pork chops - 1 tablespoon adobo seasoning - 1 (.18 ounce) packet sazón seasoning - ½ teaspoon garlic powder - ? teaspoon ground black pepper - ¼ teaspoon salt - 3 tablespoons Italian dressing
- divided - 1 ½ cups water - ¼ cup butter or margarine - 1 (6 ounce) packages dry stuffing mix (such as Stove Top) - toothpicks - 1 tablespoon water
- or as desired

Instructions

1. Gather all ingredients. Preheat the oven to 300 degrees F (150 degrees C). Dotdash Meredith Food Studios Place pork chops in a large bowl and season all sides with adobo seasoning
2. sazón seasoning
3. garlic powder
4. black pepper
5. and salt; add 2 tablespoons Italian dressing and flip to coat. Dotdash Meredith Food Studios Bring 1 1/2 cups water and butter to a boil in a saucepan; add stuffing mix and cover. Dotdash Meredith Food Studios Remove saucepan from heat and set aside until stuffing absorbs water
6. about 5 minutes; fluff with a fork. Dotdash Meredith Food Studios Remove pork chops from the bowl
7. reserving liquid and seasonings. Dotdash Meredith Food Studios Lay each pork chop flat on a cutting board and with a sharp knife held parallel to the board
8. cut a pocket into the pork
9. leaving three sides intact. Dotdash Meredith Food Studios Stuff each pork chop with stuffing and close the pocket using a toothpick. Dotdash Meredith Food Studios Arrange pork chops on a baking sheet. Mix remaining 1 tablespoon Italian dressing and 1 tablespoon water with reserved juices from pork chops; pour over pork chops. Dotdash Meredith Food Studios Bake in the preheated oven until pork chops are cooked through
10. 25 to 35 minutes. An instant-read thermometer inserted into the center should read at least 145 degrees F (63 degrees C). Dotdash Meredith Food Studios Editor's Note: The nutrition data for this recipe includes the full amount of the stuffing. The actual amount of stuffing consumed will vary.