

STUFFED PORK CHOPS

with Garlic Scape Pesto

Serves 2



Select bone-in pork chops with a nice 1/4" flat cap so that the fat renders during cooking and tenderizes the meat. Resting the pork chop before cutting allows the juices from the meat to be reabsorbed & distributed to help prevent dry cuts but checking the internal temperature is also important.

INGREDIENTS

- 2 Bone-In Pork Chops
- 1# Yukon Gold Potatoes
- 1t Garlic Scape Pesto
- 1/4c Heavy Cream
- 2T Butter
- 2T Parsley, chopped

DIRECTIONS

1. Peel your potatoes if you'd like to and add to a pot with cold water. Bring to a boil and cook until the potatoes are done.
2. Pre-heat your oven to 425°F.
3. Once the potatoes are cooked, discard the water and allow to rest for a few minutes.
4. Heat heavy cream, butter, garlic scape pesto, salt and pepper on the stove until warm.
5. In an electric mixer or a bowl, mash the potatoes while slowly incorporating the heated cream and parsley. Mix to your preferred creamy level and season as needed.
6. Cut the pork chop horizontally cutting into the fat cap toward the bone, about 1 - 1 1/2".
7. Spoon mashed potatoes into the pork chop. Repeat on both pork chops.
8. Heat an oven safe skillet and once hot, sear both sides of the pork chop.
9. Once seared, place the whole skillet into the oven and bake until the internal temperature of the potatoes are 165° and the pork chop is 160°F at the thickest part.
10. Remove from the oven and rest for 5 minutes before serving.

Recipe by Rachel Feenstra

