



## Cornbread and Herb Stuffed Pork Chops

**Servings: 4**

Preparation Time: 20 minutes

*Start to Finish Time: 1 hour 25 minutes*



*Served with a creamy mustard sauce, these pork chops are perfect for a cozy holiday supper.*

### CHOPS:

6 tablespoons butter, divided

1/3 cup onion, minced

2 cups cornbread, crumbled

1/3 cup low-sodium chicken broth

1 1/2 tablespoons fresh sage, chopped

1 1/2 tablespoons fresh rosemary, minced

4 each pork chops, bone in, (1 to 1-1/2-inch thick)

1 teaspoon kosher salt

1/2 teaspoon black pepper, ground

### SAUCE:

1 tablespoon canola oil

1/3 cup white wine

1 cup heavy cream

2 tablespoons Dijon mustard

1 sprig fresh sage

**Garnish: fresh chopped sage (if desired)**

*How can you go wrong with buttery, Thanksgiving-like stuffing, inside of a pork chop slathered with a delicious savory sauce. The pork chops are perfectly cooked. The stuffing is plentiful, full of savory sage and rosemary, and decadent butter. Now add the creamy, buttery, sagey sauce and you have created a masterpiece of a main course meal.*

*Per Serving (excluding unknown items): 1012 Calories; 65g Fat (58.1% calories from fat); 47g Protein; 58g Carbohydrate; 1g Dietary Fiber; 264mg Cholesterol; 1713mg Sodium; 3g Total Sugars; 2mcg Vitamin D; 381mg Calcium; 5mg Iron; 980mg Potassium; 675mg Phosphorus. Exchanges: .*

### PHASE I: STUFF CHOPS & PRE-COOK: (50 minutes)

Preheat oven to 425°.

In a 12-inch cast-iron skillet, melt 4 tablespoons butter over medium heat. Add onion; cook until tender, 2 to 3 minutes.

In a medium bowl, stir together onion, crumbled cornbread, broth, and herbs.

Cut a pocket into each pork chop by cutting into side of chop toward the bone. Stuff cornbread mixture into chops. Sprinkle salt and pepper all over pork chops.

In same skillet, heat oil over medium-high heat. Add pork chops; cook until browned, 2 to 3 minutes per side. Transfer skillet to oven.

Bake for 20 minutes.

### PHASE 2: MAKE SAUCE & FINISH COOKING: (15 minutes)

Remove pork chops from skillet; keep warm.

Stir wine into skillet; cook over medium heat for 2 to 3 minutes, scraping browned bits from bottom of skillet with a wooden spoon.

Whisk in cream, mustard, sage sprig, and remaining 2 tablespoons butter; cook, whisking constantly, until thickened, 2 to 3 minutes.

Return pork chops to skillet; cook until heated through, about 5 minutes (check pork chop with an instant read thermometer that should read at least 145°).

Garnish with sage, if desired.