

Spinach stuffed pork chop

Servings: 2

Calories: ~544/serving

Time: 30m

Ingredients

- 4oz spinach
 - 1/4 tsp nutmeg
 - 1 tsp chopped garlic
 - 3/4 cup gruyere, shredded
 - 2 pork chops, 1" thick, butterflied
 - 1/2 tbsp butter
 - 1/2 cup scallions
 - 1 tsp chopped garlic
 - 1/2 tomato, diced
 - 1/8 cup chicken broth
 - 1/8 cup dry white wine (chardonay)
 - 1/8 cup kalimata olives
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Instructions:

- Dice and add the tomatoes, chicken broth and white wine in a bowl for later
- Heat in a skillet over high heat
- Add spinach, nutmeg, garlic, salt and pepper. Cook for 3 minutes
- Transfer to a plate and cool, mix in gruyere
- Butterfly pork chops and season the outsides w/ salt and pepper
- Saute over high heat for 3.5 minutes on each side (make sure center is cooked / to temp)
- Put on a dish to rest
- Add scallions and garlic to pan drippings and saute for 30 seconds
- Add white wine, tomatoes, and chicken broth to pan
- Boil for 2 minutes to reduce
- Stir in the olives and mix well
- Coat the pork chops and garnish with cilantro

Made on: 2018/07/22