



Gammy's House Recipes

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Peach-Glazed Stuffed Pork Chops- Prep: 15 min. Bake: 45 min.

Ingredients:

- 1 cup instant chicken-flavored stuffing mix**
- 1 snack-size can (4 ounces) diced peaches, undrained**
- 3 tablespoons hot water**
- 1 tablespoon butter, melted**
- 2 bone-in center loin pork chops (1 inch thick, about 10 ounces *each*)**
- 1/4 cup peach preserves**
- 1 tablespoon Dijon mustard**

Directions:

In a small bowl, combine the stuffing mix, peaches, water and butter. Cut a pocket in each pork chop by slicing almost to the bone. Stuff with peach mixture and secure with wooden toothpicks. Place chops in an 11-in. x 7-in. x 2-in. baking dish coated with nonstick cooking spray. Combine preserves and mustard; spread over chops. Cover and bake at 350° for 30 minutes. Uncover and bake 15-20 minutes longer or until pork juices run clear.

Yield: 2 servings.