

Hungarian Stuffed Pork Chops

4, large thick cut boneless pork chops
4 slices bacon, diced
1/4 cup minced red onion
1/4 cup red pepper, minced
2 cups baby Bella mushrooms sliced

1/2 cup walnuts, finely chopped
1/4 tsp. ground nutmeg
1 Tbs. honey
1 Tbs. chopped fresh sage
Salt and black pepper to taste

- 1 In a large skillet over medium-high heat, render the bacon until almost crispy. Using a slotted spoon, transfer bacon to a paper towel-lined plate. Let skillet grease cool slightly. Pour excess grease in a container to the side. In the same skillet, add onion, green pepper, and mushrooms. Cook until onions are tender. Remove from heat.
- 2 Set the pork chop up on its side, cut down as far as you can go without slicing the bottom of the meat. Do this with each pork chop. Season with salt and pepper.
- 3 In a skillet heat the bacon grease that you set aside earlier. Sear each chop for 2 minutes per flat side. Sear the top and bottom thin sides for about a minute each. Remove from pan and let cool for a few minutes so you can handle them.
- 4 Preheat oven to 350 degrees F.
- 5 While that is cooling, add the walnuts, nutmeg, maple syrup, sage, and a little salt and pepper to the original skillet. Heat until everything is combined.
- 6 In a baking dish, set up the pork chops to look like 4 toasters. Transfer the skillet mixture with a slotted spoon into each chop. When you think you have too much left in your skillet, press down the stuffing in each pork chop and add some more mixture!
- 7 Place baking dish in the oven and cook for 20-30 minutes, depending on your preferred doneness. Let rest for 5 minutes.

Servings: 4
Yield: 4

Degree of Difficulty

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Oven Temperature: 350°F

Cooking Times

Preparation Time: 15 minutes
Cooking Time: 30 minutes
Total Time: 45 minutes

Nutrition Facts

Serving size: 1/4 of a recipe (6.4 ounces).

Percent daily values based on the Reference Daily Intake (RDI) for a 2000 calorie diet.

Nutrition information calculated from recipe ingredients.



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Amount Per Serving	
Calories	401.51
Calories From Fat (62%)	250.03
% Daily Value	
Total Fat 28.42g	44%
Saturated Fat 7.22g	36%
Cholesterol 86.46mg	29%
Sodium 383.03mg	16%
Potassium 591.73mg	17%
Total Carbohydrates 8.23g	3%
Fiber 1.61g	6%
Sugar 4.93g	
Protein 28.67g	57%

<http://www.hungariancooking.com/>