

Juicy Swiss Cheese-Stuffed Pork Chops with Garlic Spinach

Swiss Cheese-Stuffed Pork Chops



OVEN
375°F

TIME
3 min

TEMP
145°F

PRINT
Recipe Card

INGREDIENTS

4 thick-cut boneless pork chops 4 slices Swiss cheese 1 tablespoon olive oil 2 cups fresh spinach, chopped 2 cloves garlic, minced Salt and pepper to taste Toothpicks or kitchen twine (for securing)

DIRECTIONS

1. Steps for the : Recipe
2. Preheat : Oven
3. : Preheat your oven to 375°F (190°C).
4. Prepare the : Chops
5. : Using a sharp knife, carefully slice a pocket into the side of each pork chop without cutting all the way through.
6. Stuff and : Secure
7. : Place a slice of Swiss cheese inside the pocket of each pork chop. Use one or two toothpicks or a piece of kitchen twine to secure the opening.
8. Season and : Sear
9. : Season both sides of the stuffed pork chops generously with salt and pepper. Heat the olive oil in a large oven-safe skillet over medium-high heat. Add the pork chops and sear for 2 3 minutes per side until they are golden brown.
10. : Transfer the skillet to the preheated oven. Bake for 15 20 minutes, or until the internal temperature of the pork chops reaches 145°F (63°C).
11. SautØ the Spinach
12. : While the pork chops are baking, heat a small pan with a drizzle of olive oil over medium heat. Add the minced garlic and sautØ for about 30 seconds until fragrant. Add the chopped spinach and cook until it has wilted, which should take about 2 3 minutes. Season with salt and pepper.
13. : Carefully remove the toothpicks or twine from the pork chops. Serve the hot pork chops with the garlic spinach on the side.

SWAPS & NOTES

Pork Chops : This recipe works best with thick-cut boneless pork chops, about 1-1.5 inches thick.

This allows you to create a proper pocket for the cheese without the chop falling apart.

Cheese : Swiss cheese is a perfect choice for this dish due to its nutty flavor and excellent melting properties.

You can also use other cheeses like provolone, Gruyère, or even some mozzarella for a different flavor profile.

TIPS FOR SUCCESS

Use Thick Pork Chops : Using a thick-cut pork chop is key to this recipe.

A thin chop will be difficult to stuff and will overcook quickly.

Don't Overcook the Pork : The best way to ensure a juicy, tender pork chop is to use a meat thermometer.

The internal temperature of pork should be 145°F.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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