

Apple Stuffing Topped Pork Chops

Recipe courtesy of *Diane's Daily Dish*

Ingredients:

6 boneless center cut pork chops (about ½" thick")

1 tbsp. canola oil

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½ cup onion; chopped

½ cup celery; chopped

2 cup apples; chopped

½ cup chopped walnuts (optional)

1 tsp. poultry seasoning

Low sodium vegetable or chicken broth

Salt and pepper to taste

Directions:

Preheat oven to 350°.

Heat 1 tbsp. oil in skillet and brown pork chops on both sides. Set aside.

5. Place in even layer on baking sheet and bake until browned and crisp-tender -40min.

(more)

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In same skillet, heat remaining 1 tbsp. oil.

Add next 5 ingredients (onion through poultry seasoning).

Cook about 5 minutes, drizzling with broth as needed to prevent sticking.

Season to taste with salt and pepper.

Place pork chops in shallow baking dish.

Top each pork chop with apple stuffing.

Cover and bake for about 40 minutes.

Enjoy!

Serves 4-6