**Stuffed Pork Chops**

**Stuffing:**

1 box stuffing

Chicken stock

½ onion, small dice

2 ribs celery, small dice

1 Tbsp. chopped fresh sage

2 Tbsp. butter

**Ingredients:**

1 pork chop per person in your group, cut thick

Salt and pepper to taste

¼ cup chicken stock

2 Tbsp. oil

**INSTRUCTIONS**

1. Preheat the oven to convection 375º.
2. Measure as much chicken stock as the stuffing calls for on the box.
3. Sauté the onions, celery, and sage in the butter for 5 minutes. Add the chicken stock and bring to a boil.
4. Add the stuffing, cover with a lid, and take off of the burner. Let sit for 5 minutes.
5. Cut a pocket in the pork chops.
6. Divide the stuffing evenly between the chops and stuff it into the pockets.
7. Season the outside of the chops with salt and pepper.
8. Heat the oil in a pan over medium heat. If you can’t fit all of the chops into 1 pan, do this in 2 separate pans
9. Cook the chops on one side until they are caramelized. Flip over and repeat on the other side.
10. Pour the chicken stock into the pan and put the pans into the oven.
11. Cook for 15-18 minutes.
12. Check the temp of the stuffing. If it is done, serve the chops with a little of the pan drippings drizzled over the top. If not, continue cooking.