



## Skillet-Braised Stuffed Pork Chops



This recipe calls for:

### Roasted Garlic

Prep time

**15 MINUTES**

Cook time

**15 MINUTES**

Servings

**4**

### Ingredients

- 6 1-inch thick boneless pork chops - (about 2 pounds)
- 1 frozen package (10 ounce) chopped spinach, thawed and squeezed well
- 1/4 cup drained chopped oil-packed sundried tomatoes
- 3/4 cup shredded Parmesan cheese, divided
- 1 teaspoon each kosher salt and ground black pepper
- 2 tablespoons olive oil
- 1 onion, chopped
- 2 tablespoons balsamic vinegar
- 1 jar (24 ounce) RAGÚ Simply™ Roasted Garlic Pasta Sauce
- 1/4 cup chopped fresh Italian parsley

## Instructions

1. Use paring knife to cut a small horizontal slit in center of each pork chop to create a pocket. Combine spinach, tomatoes and ½ cup cheese in medium bowl. Fill each chop with ¼ cup spinach mixture. Season both sides with salt and pepper.
  2. Heat oil in large skillet on medium-high heat until simmering. Add chops; cook 7-8 minutes or until browned on both sides, turning halfway. Transfer to clean plate. Add onions to skillet; cook 2-3 minutes or until crisp-tender. Add vinegar; cook until most liquid is evaporated. Stir in sauce.
  3. Return pork and any juices to skillet; cover. Cook on medium heat for 5-7 minutes or until done (145°F). Sprinkle with remaining cheese and parsley before serving.
- Tip: Substitute your family's favorite RAGÚ Simply™ Pasta Sauce