

Stuffed Pork Chops

Chuletas de Puerco rellenas

Ingredients

2 tbsp oil (olive, or vegetable)
4 boneless centre loin pork chops
1 onion
6 cups baby spinach
1 cup shredded mozzarella cheese
4 slices cooked ham, optional
Salt and pepper, to taste

Butterfly pork chops by cutting down the centre, parallel to the top, leaving an edge connected, and opening into two flaps, like a book; sprinkle with salt and pepper to taste, and set aside. Warm up oil in a skillet over medium heat, then add chops in a single layer, cut side down. Cook for about 3 minutes to brown, then flip and top each chop with cheese, and a slice of ham, if using. Fold back in half, "closing the book", and continue cooking and flipping the chops until brown. Add onions around the chops, and sauté until translucent. Add spinach on top, covering the entire surface of the skillet, and let cook undisturbed until the spinach starts wilting from the steam; stir to mix onions and spinach, and season with salt and pepper, to taste. Let cook for another 2 to 3 minutes, until the spinach is completely wilted and the onions have begun to caramelize. Serve chops on a bed of the vegetables:

