

Pork Chops with Stuffing and Gravy

2 servings

55 minutes

Ingredients

2 thin pork chops (I prefer bone in)

Salt and pepper

1 tbl Extra light Olive oil

½ zucchini, chopped

¼ lb white mushrooms, sliced thin

½ cup chopped onion

2 cups chicken broth

1 ½ cups Packaged stuffing mix

12 oz prepared pork gravy (I prefer Heinz)

Directions

Preheat oven to 350° F.

Season pork chops with salt and pepper. Heat oil in a medium sized skillet. Brown chops about 2-3 minutes on each side. Set aside. Add zucchini, mushrooms, and onions to the skillet and cook until soft. Add chicken broth, stuffing mix, stir to combine, cover and let stand for 5 minutes.

Spread stuffing mixture in an oven safe pan (I use and 11x7 glass pan), top with pork chops. Cover with aluminum foil and bake for 25 minutes.

Meanwhile heat gravy. Serve immediately.