
Popblano-and-Cheese-Stuffed Pork Chops

Jessica D'Ambrosio, Richmond Flores, Melissa Gaman, Khalil Hymore, Steve Jackson and Jackie Park
Food Network Magazine - July/August 2021

Servings: 4

Preparation Time: 35 minutes

Start to Finish Time: 40 minutes

4 small (1-1/2 pounds) sweet potatoes

1 large poblano chile pepper

4 ounces Oaxaca cheese, pulled into small pieces

1 scallion, thinly sliced

1 clove garlic, grated

1/2 teaspoon grated lime zest

Kosher salt

freshly ground black pepper

4 (8 to 10 inch, 3/4 to one-inch thick) bone-in pork chops

1 1/2 teaspoons ground cumin

2 tablespoons extra-virgin olive oil

1/4 cup low-sodium chicken broth

2 tablespoons unsalted butter, cut into four pieces

lime wedges (for topping)

Preheat the oven to 450 degrees. Microwave the sweet potatoes for 8 minutes. Transfer to a small rimmed baking sheet. Bake in the oven until the insides are soft and creamy, 20 to 25 minutes.

Meanwhile, char the poblano directly on a stovetop burner over medium-high heat (or broil the poblano), turning, until blackened in spots, 6 to 8 minutes. Transfer to a cutting board. Discard the stem and seeds. Thinly slice. Combine in a bowl with the cheese, scallion, garlic, lime zest, a pinch of salt and a pinch of pepper.

With your knife parallel to the cutting board, cut a long slit into the meaty side of each pork chop going almost to the bone. 2 to 2-1/2 inches deep. Stuff the pork with the poblano cheese mixture and season with salt, pepper and the cumin.

In a large ovenproof nonstick skillet over medium-high heat, heat the olive oil. Add the pork and cook, turning once, until well browned, 5 to 7 minutes. Carefully add the chicken broth and transfer the skillet to the oven. Cook until the pork is cooked through but still a little rosy near the bone, 8 to 10 minutes.

Divide the pork chops and sweet potatoes among the plates. Cut a slit in the top of each sweet potato and squeeze the ends together to open. Top with the butter and season with salt and pepper. Top the pork with pan juices and serve with lime wedges.

Pork

Per Serving (excluding unknown items): 254 Calories; 13g Fat (45.5% calories from fat); 3g Protein; 33g Carbohydrate; 4g Dietary Fiber; 16mg Cholesterol; 22mg Sodium. Exchanges: 2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 2 1/2 Fat.