

Pork

Pork Chops with Cranberry-Cornbread Stuffing

Pillsbury Best One Dish Meals - February - 2011

Servings: 6

Preparation Time: 10 minutes

Start to Finish Time: 4 hours 10 minutes

6 (about 2 1/4 lbs) boneless pork loin chops, about 1-inch thick

2 teaspoons seasoned salt

3 cups seasoned cornbread stuffing

1/2 cup sweetened dried cranberries

1/2 medium (1/2 cup) apple, chopped

1/2 medium (1/4 cup) onion, chopped

1/4 cup pecans, chopped

1 cup water

2 tablespoons water (additional)

1/4 cup butter or margarine, melted

1/2 cup cranberry relish or sauce

Place the pork chops in a large resealable plastic bag. Add the seasoned salt. Seal the bag and shake to coat.

Spray the bowl of a 5 to 6 quart slow cooker with cooking spray. Place the stuffing, cranberries, apple, onion, pecan, water and butter into the slow cooker. Arrange the pork chops on top.

Cover and cook on LOW for 4 to 5 hours.

Serve the pork and stuffing with the cranberry relish.

Per Serving (excluding unknown items): 109 Calories; 11g Fat (85.4% calories from fat); 1g Protein; 4g Carbohydrate; 1g Dietary Fiber; 21mg Cholesterol; 535mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 2 Fat; 0 Other Carbohydrates.