



INGREDIENTS:

1/2 Teaspoon Salt
1/4 Teaspoon Black Pepper
1/4 Pound Provolone Cheese,
Cut into Small Dice
4 Thick-Cut (1 1/4 To 1 1/2
Inches) Pork Chops for Stuffing
(About 2 to 2 1/2 Pounds Total)
1 Grilled Portabella
1 Grilled Bell Pepper

DIRECTIONS:

1. Place the pork chops on a flat work surface; cut a slit horizontally to the bone so chop can be opened like a book.
2. Grill the chops for 6 to 8 minutes, turning the chops 2 times during grilling. Stuff each chop with portabella mushrooms, bell peppers and cheese, let the cheese melt and serve