

PORK CHOPS WITH APPLES + STUFFING

Ingredients

- 6 4-ounce boneless pork loin chops, 1"-thick and trimmed of fat
- 1 Tbsp oil
- 24-ounce jar no-sugar-added apple pie filling
- Ground cinnamon
- 6-ounce package crushed stuffing mix, prepared

Directions

1. In skillet, brown chops in oil over medium-high heat. (Do this in several batches so as not to crowd the skillet. The chops will brown better if the pan isn't too full.)
2. Spread pie filling in a greased 9x13-inch baking pan. Sprinkle cinnamon over pie filling as desired.
3. Place pork chops on top.
4. Spoon prepared stuffing over chops. Cover
5. Bake at 350 degrees for 55 to 65 minutes. Uncover and bake 10 minutes longer, or until meat thermometer reads 160 degrees.