

# Cheese-Stuffed Pork Chops

## Ingredients

- Kosher salt
- 1/4 cup sugar
- 4 bone-in, thick-cut pork chops (6 to 8 ounces each)
- 1/2 medium head escarole
- 2 cloves garlic
- 4 tablespoons extra-virgin olive oil, plus more for brushing
- Freshly ground pepper
- 4 slices provolone cheese (about 2 ounces)
- 4 fresh sage leaves, chopped
- 1 (19-ounce) can cannellini beans, drained and rinsed

## Directions

Dissolve 1/4 cup salt and the sugar in 3 cups warm water in a large bowl. Insert a paring knife into the curved side of each pork chop to make a deep pocket, about 2 inches wide. Soak the chops in the brine, about 5 minutes.

Meanwhile, finely chop the escarole and garlic. Toss with 2 tablespoons olive oil, and salt and pepper to taste.

Remove the chops from the brine and pat dry. Fold each cheese slice and tuck into the pocket of a pork chop, then stuff with the escarole mixture. Brush the pork with olive oil, sprinkle with the sage and season with salt and pepper.

Heat the remaining 2 tablespoons olive oil in a large skillet over medium-high heat. Sear the pork in batches, turning once, until golden brown, 3 to 4 minutes. Transfer to a plate. Add the beans and 1/3 cup water to the skillet, scraping up any browned bits; season with salt and pepper. Return the pork to the skillet, cover and cook over medium heat until no longer pink, 5 to 7 more minutes. Serve the pork with the beans.

Per serving: Calories 463; Fat 28 g (Saturated 7 g); Cholesterol 63 mg; Sodium 693 mg; Carbohydrate 21 g; Fiber 6 g; Protein 31 g