Haggen
KIDS
Cooking
CLUB

SERVES: 4

PREP TIME: 15 MIN

COOK TIME: 25–30 MIN PLUS RESTING TIME

SKILL LEVEL:

REQUIRES USE OF:

SMOKED GOUDA & SPINACH PORK CHOPS

INGREDIENTS:

1½ teaspoons salt
1/2 teaspoon black pepper
1 teaspoon smoked paprika
1 teaspoon onion powder
1 teaspoon garlic powder
3 tablespoons butter
2 tablespoons garlic, minced
5 cups fresh baby spinach
3/4 cups mozzarella cheese, shredded
3/4 cups smoked Gouda cheese, shredded
4 large boneless pork chops, thick cut
2 tablespoons vegetable oil
1 cup cherry tomatoes
4 sprigs fresh rosemary

ITEMS TO GATHER:

apron
measuring cups
measuring spoons
cutting board
oven-safe mitts
paper towels
paring knife
2 spoons
wooden spoon
tongs
small bowl
large skillet
large skillet, nonstick & oven-safe
digital thermometer

INSTRUCTIONS:

Place all your ingredients, prep and cooking tools on the counter near your cooking area.

Preheat the oven to 400°F.

Add the salt, pepper, smoked paprika, onion powder and garlic powder to a small bowl. Mix together with a spoon and set aside.

Add the butter to a large skillet over medium heat and melt slightly before adding the garlic and spinach. Incorporate the butter, garlic and spinach together using a wooden spoon. Sauté for 2–3 minutes or until the spinach begins to wilt. Turn the burner off and add in the shredded mozzarella and smoked Gouda cheeses. Stir the cheese into the spinach mixture. Once the cheese has just melted, place the skillet aside on a cool section of the stove-top and loosely divide into four servings.

Lay the pork chops out on a cutting board and use paper towels to pat each side dry. Using a paring knife, make a slit in one side of the pork chop to form a pocket, being careful not to cut all the way through. Generously season both sides of each pork chop with the seasoning mixture.

Using a small spoon, add 1/4 of the cheesy spinach mixture into the pork chop pocket. Repeat the process for each of the pork chops.

Add the vegetable oil to a clean, large, nonstick, oven-safe skillet and place on the stove top on medium heat. Place the stuffed pork chops into the skillet and brown both sides of the pork chops (2–3 minutes per side), being careful to keep the cheesy spinach mixture inside the pork chop when flipping with tongs (this can get a little tricky, adult help may be needed). Move the skillet to a cool section of the stove-top and add the cherry tomatoes and fresh sprigs of rosemary.

Using oven-safe mitts, place the skillet with the pork chops in the preheated oven and bake for 20 minutes or until the internal temperature of the pork reaches 145°F.

Using oven-safe mitts, remove the pork chops from the oven and let rest on the stove-top for 5 minutes before transferring to plates to serve.

ENJOY!

THE GOUDA LIFE:

Typically made from cows' milk, Gouda is known for its rich, creamy texture and mild, buttery flavor. Gouda originated from the Netherlands over 800 years ago and is named after the city of Gouda.

There are different varieties of Gouda, including plain Gouda, smoked Gouda, flavored Gouda (infused with herbs, spices, or other ingredients), and extra-aged Gouda.