Pork Chops with Bacon, Cheese & Peas

written by The Recipe Exchange | November 23, 2017

Ingredients

4 strips raw bacon (we like maple bacon)
2 boneless center loin pork chops
2 slices Swiss, Provolone, OR Mozzarella cheese
salt and pepper – to sprinkle
2 tbls. olive oil
1/4 cup butter
1 Tbls. crushed garlic
salt and pepper – to taste
1 tsp. parsley flakes
1 cup frozen peas

Directions

Place a strip of bacon in the middle of each pork chop. Place a slice of cheese on top.

Fold over the chops and wrap a piece of maple bacon around each. Secure with a toothpick pierced through the middle.

Sprinkle with salt and pepper.

Coat a small baking dish with olive oil and lay chops on top.

Bake in 375 degree oven for 30 minutes.

Combine butter, garlic, salt and pepper, and parsley; melt in microwave.

Remove chops from oven, pour peas into baking dish, pour butter mixture over all.

Return to oven for 10 minutes.