

Baked Pork Chops with Apple Raisin Stuffing

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Ingredients

1 cup applesauce
1/2 cup water
2 tablespoons margarine or butter
1 stalk celery, chopped
2 tablespoons raisins
4 cups Pepperidge Farm® Herb Seasoned Stuffing
4 boneless pork chops, 3/4-inch thick
paprika or ground cinnamon
apple slices for garnish

Directions

Mix applesauce, water, margarine, celery and raisins. Add stuffing. Mix lightly. Spoon into 2-quart shallow baking dish. Arrange chops over stuffing. Sprinkle paprika over chops.

Bake at 400 degrees F for 35 minutes or until chops are no longer pink. Garnish with apple slices.