

# Pork Chops with Bacon, Cheese & Peas

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## **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 tbsl. olive oil  
1/4 cup butter  
1 Tbsl. 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.