

### **Bleu Cheese Bacon Stuffed Pork Chops**

4 – 8 oz Center Cut Pork Chops

1 cup Bleu Cheese

½ cup diced scallions

½ cup bacon bits

2 cups flour

1 tspn salt

1 tspn black pepper

Unsalted butter

In mixing bowl, combine bleu cheese, bacon and scallions. Mix thoroughly. Cut a small pocket into each of the chops on one side. Stuff the bleu cheese mixture into chops. Melt butter at medium heat in large skillet. Dredge the chops in a mixture of the flour, salt and pepper. Place chops into skillet and cook both sides until done all the way through.