

PESTO-STUFFED PORK CHOPS WITH BALSAMIC PECAN REDUCTION

2 thick-cut pork chops
4 tbsp pesto (recipe follows)
1-2 oz goat cheese
Balsamic Pecan Reduction (recipe follows)

Slice into pork chop with a meat-cutting knife to make as large a pocket as you can without completely cutting through the pork chop. Stuff with pesto. Over medium heat, pan-sear pork chops in a little olive oil about 8-10 minutes on each side. Top with cheese and reduction.



Spinach and Pecan Pesto

1/4 cup pecans
2-3 cups spinach
1 large clove garlic
3-4 tbsp olive oil

Blend pecans in a food processor until crumbly. Add spinach and process again. Add garlic, and, while processing, stream in the olive oil until desired consistency. (It should be fairly thick, not runny, or else all it taste like is olive oil...)

Balsamic Pecan Reduction

about a 1/4 cup balsamic vinegar
2-3 tbsp honey
1/4 cup pecans

In a saucepan over medium to medium-high heat, reduce ingredients to a syrup. (about 10-15 mins) Drizzle over main dish.

Recipe Courtesy of Jennifer Raper, www.KitchenPsycho.com