



# Pork

## **Pork Chop Saltimbocca**

### **Ingredients:**

Fresh bone-in pork chop 1 ½ -2” thick  
Cracked Blacked Pepper  
Salt  
1 Sage Leaf per pork chop  
Prosciutto Ham  
Fresh Spinach Leaves  
Red Pepper Chili Flakes  
Italian Fontina Cheese  
Olive Oil

### **Mushroom Sauce Topping:**

Fresh Mushrooms  
Olive Oil  
Beef Broth  
Salt  
Pepper  
Heavy Whipping Cream

### **Directions:**

1. Cut a pocket all the way to the bone in the middle of the pork chop.
2. Season both sides of pork chop with cracked black pepper and salt.
3. Finely chop one sage leaf and sprinkle inside the pocket of the pork chop.
4. Insert one slice of Prosciutto Ham and Fontina Cheese into the pocket of the pork chop.
5. Sauté garlic and fresh spinach leaves (cut off steams) sprinkled with red pepper chili flakes. Drain and add to the pocket of the pork chop.
6. Preferably in a black iron skillet (if you don't have a black iron skillet another pan can be substituted) cook pork chops in olive oil on medium-high. Pork Chops should be sautéed on each side until golden brown.
7. Place skillet into oven and cook Pork Chops until desired temp.

### **Mushroom Sauce Topping:**

1. Sauté fresh mushrooms in olive oil.
2. Add Beef Broth, salt, pepper and heavy whipping cream.
3. Serve Sauce over Pork Chops

### **Side Dish Suggestions:**

Sweet Potatoes  
Risotto  
Caramelized Baby Carrots (caramelize with butter, brown sugar and Grand Marnier)