

Jim's Spinach Pork Rolls

1/2 C Chopped Dry Onions
1/2 C Chopped Fresh Mushrooms
4 Cloves of Garlic (optional)
1 10 oz. package of Chopped Spinach, thawed and water squeezed out
Salt
Ground Pepper
1/4 C Grated Parmesan Cheese
1/4 C Cream Cheese
1/4 C Oats or similar grain
4 Boneless Pork Loin Chops
Olive Oil
Rosemary

1. Pound pork chops until thin, season with salt and pepper, and set aside
2. Saute onion, mushrooms, and optional garlic in a little olive oil until onion is soft and translucent
3. Stir in spinach and season with salt and pepper
4. Add Parmesan and cream cheese and stir until blended then add the oats
5. Divide stuffing among the pork chops
6. Roll chops and place seam side down in a glass baking dish that has been oiled; if necessary you may secure the rolls with a toothpick
7. Drizzle a bit of olive oil on top and season with ground pepper and rosemary
8. Bake uncovered in a 350 degree oven for about 30 minutes