

Subarashii Kudamono Recipe Cards

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SUBARASHII
KUDAMONO.
GOURMET
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Subarashii Kudamono

Pork Chop Stuffed with Dried Asian Pear & Goat Cheese

4 boneless pork chops, $\frac{3}{4}$ -1" thick
8 oz. chevre goat cheese
 $\frac{1}{2}$ c. finely chopped Subarashii Kudamono Dried Asian Pears
Kosher Salt and Black Pepper, to taste

Using a boning knife, carefully cut a pocket into the side of each of the pork chops, being careful not to cut through the other sides of chop.

In a small bowl, combine the goat cheese, Dried Asian Pears, and salt and pepper. Divide the mixture into 4 equal portions. Carefully stuff one portion of filling into each of the pork chops, carefully flattening out the pork chop for even distribution of filling. Grill or sauté the pork chops until they reach an internal cooking temperature of 145 F.

Serves four.

-chef terry

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