



Blue Cheese-Stuffed Buffalo Pork Chops

INGREDIENTS

½ (8-oz.) pkg. Hy-Vee cream cheese, softened
2 tbsp plus ⅓ c. Frank's RedHot original hot sauce, divided
2 tbsp Hy-Vee ranch salad dressing
2 clove(s) garlic, minced
¼ tsp Hy-Vee crushed red pepper
¾ cup green onions, finely chopped; divided
½ cup Soirée blue cheese crumbles, divided
½ cup Hy-Vee shredded mozzarella cheese
4 (1-to-1¼-lbs.) bone-in loin or rib pork chops, 1½ to 1¾ inch thick
1 tsp Hy-Vee coarse-ground pepper
¼ cup Hy-Vee unsalted butter

PREPARATION

- 1** Combine cream cheese, 2 tablespoons hot sauce, ranch dressing, garlic, and crushed red pepper in a medium bowl. Add ½ cup green onions, ¼ cup blue cheese, and mozzarella cheese. Mix well until combined.
- 2** Make a pocket in each pork chop by cutting horizontally from fat side to almost bone or opposite side using a paring knife. Stuff cheese mixture into pockets. Refrigerate chops for 30 minutes.
- 3** Preheat a charcoal or gas grill with two grilling zones: direct grilling over high heat (400°) and indirect grilling over medium heat (350°).
- 4** Season chops with pepper; spray with nonstick spray. Place stuffed chops over direct heat. Grill 8 minutes, turning halfway through. Place chops on a sheet of heavy foil and move to indirect heat. Grill 14 to 16 minutes or until pork reaches 165°, turning halfway through. Transfer chops to a platter. Loosely cover with foil and let rest 5 minutes.
- 5** For sauce: Heat remaining ⅓ cup hot sauce and butter in a small saucepan over medium-low heat until butter has melted. Serve over pork chops. Top with remaining ¼ cup blue cheese crumbles and remaining ¼ cup chopped green onions.

NUTRITION FACTS

Calories: 840
Total Fat: 58g
Saturated Fat: 23g
Trans Fat: 1g
Cholesterol: 280mg

Sodium: 1540mg
Carbohydrates: 7g
Fiber: 1g
Sugar: 3g
Protein: 72g