



Winn-Dixie Supermarkets
BBQ Pork Chops New Year's Meal

Ingredient List

1 small onion, sliced
1 small green pepper, sliced
2 Tbs oil, divided
4 bonein or boneless pork chops, 1/2 inch thick
STOVE TOP Stuffing Mix for Pork
3/4 cup KRAFT THICK 'N SPICY or BULL'S EYE
Original Barbecue Sauce

Directions

1. Cook the onion and green pepper in 1 tablespoon of oil in a medium skillet on medium-high heat until tendercrisp. Remove from skillet.
2. Add remaining oil and chops to skillet. Cook 8 to 10 minutes or until chops are cooked through. Meanwhile, prepare stuffing as directed on package. Spoon onion mixture over chops. Top with barbecue sauce and cover. Reduce heat to low.
3. Cook until sauce is thoroughly heated. Serve with stuffing.

Servings: 4

Time: 35 minutes