Ricotta Stuffed Pork Chops

3 Tablespoons oil

1/4 cup chopped onion

1/2 roasted red pepper (I used a mini red and a mini yellow pepper)

3/4 teaspoon fresh rosemary

1 clove garlic, minced

pinch of red pepper flakes

3/4 cup ricotta cheese

salt and pepper

6 bone in pork chops, thick cut

Heat 1 Tablespoon oil in skillet. Add onion and cook until softened.

Add roasted red pepper, rosemary, garlic and red pepper flakes. Cook until fragrant.

Transfer to a bowl to cool. Stir in ricotta.

Cut a slit in each chop to make a pocket and season with salt and pepper.

Stuff each pocket with filling and secure ends with a toothpick or mini skewer.

Heat remaining 2 T. oil in skillet. Sear pork chops on each side.

Transfer skillet to 325 degree oven and roast until internal temperature is 135 degrees.

Remove toothpicks and let rest 5 minutes before serving.