

BAKED STUFFED PORK CHOPS

Yield 100

Portion 3 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
342 cal	10 g	31 g	19 g	91 mg	209 mg	29 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
PORK CHOP,BONELESS,5 OZ	31-1/4 lbs		
COOKING SPRAY, NONSTICK	2 oz	1/4 cup 1/3 tbsp	
BREAD,WHITE,SLICED	3-2/3 lbs	3 gal	
ONIONS,FRESH,CHOPPED	1 lbs	3 cup	1-1/8 lbs
SALT	5/8 oz	1 tbsp	
PEPPER,BLACK,GROUND	1/8 oz	1/3 tsp	
SEASONING,POULTRY	1/4 oz	2 tbsp	
EGGS,WHOLE,FROZEN	8-5/8 oz	1 cup	
WATER	5-1/4 lbs	2 qts 2 cup	
PEPPERS,GREEN,FRESH,RINGS	4 lbs	3 qts 1/8 cup	4-7/8 lbs
WATER	2-5/8 lbs	1 qts 1 cup	

Method

- 1 Lightly spray griddle with non-stick cooking spray. Brown chops on griddle for 5 minutes on each side.
- 2 Place 20 chops in each steam table pan.
- 3 Combine bread, onions, salt, pepper, poultry seasoning, eggs, and water; mix lightly but thoroughly.
- 4 Place 1 pepper ring on each chop; top with 1/4 cup bread mixture.
- 5 Pour 1 cup water in each pan.
- 6 Using a convection oven, bake 40-45 minutes on high fan, closed vent or until tender in 325 F. oven. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.