

Stuffed Pork Loin Cutlets

Ingredients

- 3 Tbsp. dry bread crumbs
- 2 Tbsp. grated Parmesan Cheese
- 1 package(4 per) of Tiefenthaler Pork Loin Cutlets
- 1/4 tsp. salt
- 1/8 tsp. pepper
- 1 7oz. Round of Smoked Gouda
- 2 Cups fresh baby spinach
- 2 Tbsp. Horseradish mustard



Method

Pre-Heat oven to 400 degrees F. In a Shallow Bowl, mix bread crumbs and parmesan cheese. Cut the gouda round into 4 slices.

Sprinkle the tops of the cutlets with salt and pepper.

Layer one end with spinach and a gouda slice. Fold cutlets in half, enclosing filling; secure with toothpicks.

Brush mustard over outsides of pork; dip in bread crumb mixture, patting to help coating adhere.

Place in a greased baking dish. Bake for 25 minutes.

