



## *Joshua's Portobello Chops*

4 bone-in rib or loin pork chops, 3/4" thick

1 1/2 cup mild chunky salsa

1 cup Portabello mushrooms, chopped

1 cup cheddar cheese, shredded

2 Tbsp. maple syrup

1/4 cup fresh parsley, snipped

Preheat oven to 375 degrees.

Trim fat from chops.

Spoon salsa into 3 quart rectangular baking dish. Arrange chops on top of salsa.

Combine mushrooms, cheese and maple syrup in a medium bowl.

Spoon over chops.

Bake, uncovered, for 25-30 minutes.

Sprinkle with parsley.

Serve chops with salsa mixture.