Fig & Goat Cheese Stuffed Compard Duroc Pork Chops
Creamy Polenta & Roasted Brussels Sprouts

Cooking time
approximately 45 minutes

Let’s Make a Meal™ is a restaurant-quality meal that you can make at home. Instead of hunting for a recipe, making a shopping list, and buying a whole jar or bottle when you only need a little, we included exactly what you’ll need to create a meal for two. So grab a glass of wine and start cooking!

Ingredients

- 2 6oz Compard Duroc bone-in pork chops
- ¼ cup fig spread
- 6 oz goat cheese
- 8 Brussels sprouts
- ½ cup cornmeal
- 2½ tablespoons salt
- 2 tablespoons pepper
- 1 tablespoon butter
- ¼ cup canola & olive oil blend
- 1 pastry bag

Equipment Needed

- Medium bowl
- Saucepan
- Pastry bag (included)
- Whisk
- Sharp knife
- Grilling tongs
- Baking sheet
Preheat oven to 350°F and heat a grill to medium heat. Cut a two inch slit in each pork chop, adjacent to the bone. In a medium bowl, combine fig spread and ⅔ of the goat cheese until creamy.

Cut Brussels sprouts in half. Season with remaining two tablespoons of oil, one tablespoon of salt and one tablespoon of black pepper. Place the sprouts on a baking sheet, face down and bake in the preheated oven for 20 minutes.

Spoon fig and goat cheese mixture into a piping bag. Cut ⅛ inch off the tip of the bag. Pipe half of the mixture into the slit of each chop. Rub two tablespoons of the oil on both chops and season with one tablespoon salt and one tablespoon black pepper.

Place 2½ cups of water in a saucepan. Bring water to a boil and add remaining half tablespoon of salt. Whisking constantly, very gradually add the cornmeal. Simmer over medium heat, whisking frequently until thickened, about 10–12 minutes. Remove from heat and stir in remaining goat cheese and butter. Season with salt and pepper to taste.

Oil grill grates and add the stuffed, seasoned pork chops. Grill for 7 minutes. Turn the steak 90 degrees and grill for an additional 6 minutes. Flip the chop and repeat the previous step. Remove the chop from the grill and allow to rest for 5 minutes on a plate.

Show us your finished dish! Post a photo on social media, tag Standard Market (@StandardMarket), and use the hashtag #letsmakeameal.