

## Espíritu Pork Chops Florentine

*Tender boneless pork chops topped with a spinach-mushroom-cheese mixture, accented with Espíritu*

4	medium	pork chop, boneless	
1	10 oz.	spinach, frozen	
4	ounce(s)	mushroom	sliced
1/4	medium	onion	finely chopped
2	ounce(s)	Espíritu	enough to flambé
1/4	cup(s)	cream	heavy
4	medium	Havarti cheese	or mozzarella, sliced

Brown pork chops on grill or in skillet. Transfer to baking dish, and bake, covered in 350 oven for 30 minutes.

In skillet, sauté mushrooms and onion until onion is translucent and mushrooms are soft. Add spinach and sauté until all water is evaporated. Drizzle with heavy cream, add Espíritu stir and flambé..

Remove pork chops from oven. Spoon vegetable mixture onto pork chops, dividing evenly among all chops. Place one slice of cheese on each chop, and return to oven for 10 to 15 minutes until cheese melts.

Serve!