

Dana's Dish

Easy Slow Cooker Pork Chops with Gravy

Ingredients

1 large onion, sliced

4 center-cut boneless pork chops, trimmed of fat

1 can cream of celery soup

1 can cream of mushroom soup

1 can water

1 envelope dry onion soup mix

1 tsp. thyme

1 tsp. garlic powder

1 small can sliced mushrooms, drained

1/2 bag of baby carrots, whole

3 large russet potatoes, washed and cut into 1" cubes

salt and pepper, to taste

Directions

1. In a medium size mixing bowl, combine the soups, water, onion soup mix, thyme and garlic powder. Stir in the mushrooms, set aside.

2. Spread half the onions into the bottom of the slow cooker. Season the chops with salt and pepper and place on top of the onions. Top with the remaining onions.

3. Pour the soup mixture on top of the pork chops. Over the slow cooker with lid and cook on high for 3-4 hours or low for 4-5 hours. The pork chops are done when the internal temperature reaches at least 145 degrees.

Serve chops with the vegetables and gravy. If gravy is too thin, add a tablespoon of cornstarch and whisk it into the gravy.



Note: Let me know if you make this! Email info@livingwithdana.com

Courtesy of LivingWithDana.com