

Crock Pot Pork Chops

dearcrissy.com

Servings: 6 SERVINGS Prep Time: 10 MINUTES

Ingredients

- 4-6 pork chops, bone-in or boneless
- 1 (10 ½ oz. can) cream of chicken soup
- 1 (10 ½ oz. can) cream of mushroom soup
- 1 cup chicken broth
- 1 packet onion soup mix
- ½ teaspoon black pepper

Steps

1. Spray slow cooker with non-stick cooking spray. Evenly arrange pork chops in the slow cooker.
2. In a medium bowl, whisk together the remaining ingredients and pour over the pork chops.
3. Cover and cook on high for 3 to 4 hours OR on low for 6 to 7 hours, until chops are fully cooked and fork tender. Chops are done when the internal temperature reaches 145 degrees.

