

Simple Slow Cooker Pork Chops



Rated: ★★★★★

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Prep Time:
10 Minutes

Cook Time: 6
Hours

Ready In: 6 Hours

10 Minutes

Servings: 6

"Mushrooms, potatoes, and tender pork chops are slow cooked in a creamy, oniony sauce in this comforting one pot meal."

INGREDIENTS:

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| 1 (10.75 ounce) can condensed cream of mushroom soup | 1 tablespoon Worcestershire sauce |
| 1 (10.75 ounce) can condensed golden mushroom soup | 1/2 cup water |
| 1 (1 ounce) package onion soup mix | 1 onion, sliced |
| 2 tablespoons brown sugar | 1 (12 ounce) package sliced fresh mushrooms |
| | 4 potatoes, halved |
| | 4 pork chops |

DIRECTIONS:

1. Mix together cream of mushroom soup, golden mushroom soup, onion soup mix, brown sugar, Worcestershire sauce, and water in a slow cooker.
2. Stir in onion, mushrooms, and potatoes.
3. Place pork chops in the mushroom mixture, turning to coat both sides.
4. Cover and cook on Low for 6 hours.
5. Spoon the mushroom sauce over the pork chops and potatoes for serving.