

# Ingredients



- 4 bone-in pork chops
- 1 (1 oz) packet onion soup mix
- 1 (1/4 oz) can chicken broth, low sodium
- 1 (10.5 oz) can cream of chicken soup, low sodium
- 1 (1 oz) packet dry pork gravy mix
- 1 tsp garlic powder
- To thicken gravy:
  - 3 tbsp cornstarch
  - 3 tbsp cold water

## Crock Pot Pork Chops

### Instructions

- In a 5-6 quart oval slow cooker, combine onion soup mix, chicken broth, cream of chicken soup and pork gravy mix.
- Whisk together until combined.
- Season both sides of the chops with a little bit of garlic powder.
- Place pork chops into the slow cooker.
- Do your best to spread them out and cover with the gravy mixture.
- Cover and cook on low about 4-6 hours.
- Just before the pork chops are done - whisk together the corn starch and cold water in a small bowl. Once it is smooth, pour it in with your pork chops in the slow cooker and stir gently.
- Cover and switch the slow cooker to high and cook for another 30 minutes (until gravy has thickened.)

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