

Slow Cooker Pork Chops Recipe



Everyone will enjoy these fork-tender pork chops with a creamy, light gravy. Serve with mashed potatoes and coleslaw or a salad.

TOTAL TIME: Prep: 15 min. Cook: 3 hours
YIELD: 4 servings

Ingredients

- 3/4 cup all-purpose flour, divided
- 1/2 teaspoon ground mustard
- 1/2 teaspoon garlic pepper blend
- 1/4 teaspoon seasoned salt
- 4 boneless pork loin chops (4 ounces each)
- 2 tablespoons canola oil
- 1 can (14-1/2 ounces) chicken broth (or make your own stock)

Directions

1. In a large re-sealable plastic bag, combine 1/2 cup flour, mustard, garlic pepper and seasoned salt. Add pork chops, one at a time, and shake to coat. In a large skillet, brown chops in oil on both sides.
2. Transfer to a 5-qt. slow cooker. Place remaining flour in a small bowl; whisk in broth until smooth. Pour over chops. Cover and cook on low for 3-4 hours or until meat is tender.
3. Remove pork to a serving plate and keep warm. Whisk cooking liquid until smooth; serve with pork. Yield: 4 servings.

Wine Pairing

Light-bodied red, Pinot Noir