

Crock Pot Pork Chops

2 cans cream of chicken soup
1 envelope Lipton onion soup mix
1 envelope dry pork gravy mix
2 cups chicken broth/stock
Boneless pork chops (3-5)

Combine cream of chicken, soup mix, gravy mix, and chicken stock in a Crock Pot set on low. Gently stir with a whisk to get any lumps out. Place pork chops on top, turning to coat in sauce. Cover and cook on low 8 hours, or until pork is cooked through and shreds easily with a fork.

Serve over rice. Garnish with parsley or green onion.



<https://pineapplehouserules.com/>