



## Easy Pork Chops for the Slow Cooker

Jacob · 28/09/2024



### Prep Time

2 hrs 40 mins

### Difficult

Medium

### Servings

10

### Description

This slow cooker pork chop recipe with cream of mushroom soup is one of my goto recipes when pressed for time on a busy weekend

### Ingredients

- - 1 large onion
- sliced into rings - 10 center-cut boneless pork chops
- trimmed - 1 (10.5 ounce) can cream of onion soup - 1 (10.5 ounce) can cream of mushroom soup - 5 fluid ounces water - 1 (1 ounce) package ranch dressing mix - 1 (1 ounce) package dry onion soup mix - salt and ground black pepper to taste

### Instructions

1. Gather the ingredients. Spread 1/2 of the onion slices in the bottom of the slow cooker. Arrange 5 pork chops on top. Repeat layering with remaining onion and pork chops. Pour both condensed soups and water over pork chops and onion. Sprinkle dressing and soup mixes over top
2. then season with salt and pepper. Cover and cook on Low for 4 1/2 to 5 hours or High for 2 1/2 to 3 hours. An instant-read thermometer inserted into the center should read at least 145 degrees F (63 degrees C).  
Recipe Tip For a richer mushroom taste
3. use roasted cream of mushroom soup.