

Set It & Forget It: Creamy Pork Chops and Potatoes

Crock Pot Pork Chops and Potatoes



TEMP
160°F

METHOD
Slow cooker

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Recipe Card

SAVE
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INGREDIENTS

- 1 small sweet onion, thinly sliced
- 2 large russet potatoes, scrubbed and cut into 1/2 inch half moons
- 2 thick-cut bone-in pork chops
- $\frac{1}{8}$ teaspoon salt
- $\frac{1}{8}$ teaspoon black pepper
- $\frac{1}{8}$ teaspoon garlic powder
- $\frac{1}{8}$ teaspoon onion powder
- 1 Tablespoon vegetable oil
- 10.5 ounce can cream of chicken soup (can use low or no sodium)
- $\frac{1}{2}$ cup beef broth (can use low or no sodium and/or chicken broth)

Swaps and Notes:

Pork Chops: While thick-cut, bone-in pork chops are fantastic for tenderness in the slow cooker, you can use boneless chops. Just be mindful they may cook a bit faster.

Potatoes: Russet potatoes are great for soaking up flavor and getting tender. You could also use Yukon Gold or red potatoes, though their texture will be slightly firmer.

Onion: A sweet onion melts beautifully into the sauce, but a yellow onion works just as well.

Cream of Chicken Soup: Cream of mushroom or cream of celery soup can be substituted for a different flavor profile. Opt for low-sodium versions if you're watching your salt intake.

Broth: Beef broth adds a deeper, richer flavor, but chicken broth works perfectly fine too.

Seasoning: Feel free to add a pinch of dried thyme or a bay leaf to the slow cooker for extra aromatics.

DIRECTIONS

1. Let your slow cooker do all the heavy lifting for this delicious meal!
2. Prepare the : Slow Cooker: Spray a 6-quart slow cooker generously with cooking spray. This helps with easy cleanup.
3. Layer the : Veggies: Add the thinly sliced sweet onion and the 1/2-inch half-moon cut russet potatoes to the slow cooker. Toss them gently to combine and distribute them evenly on the bottom.
4. Season the : Pork Chops: Season both sides of the thick-cut bone-in pork chops with salt, black pepper, garlic powder, and onion powder. Make sure they are well-coated for maximum flavor.
5. Sear the : Pork Chops (Optional but Recommended): In a large skillet over medium-high heat, add the vegetable oil. Once the oil is hot and shimmering, carefully place the seasoned pork chops in the skillet. Sear them on both sides until they develop a beautiful golden-brown crust. This step, while optional, adds a significant depth of flavor to the pork chops.
6. Assemble in : Slow Cooker: Place the seared pork chops directly on top of the layer of potatoes and onions in the slow cooker.
7. Prepare the : Sauce: In a medium bowl, whisk together the can of cream of chicken soup and the beef broth until smooth and well combined.
8. Pour : Sauce Over: Pour the whisked sauce evenly over the pork chops and potatoes in the slow cooker.
9. Slow : Cook: Cover the slow cooker with its lid. Cook on low for 4-6 hours or on high for 3-4 hours. The dish is done when the pork chops reach an internal

temperature of 160°F (71°C) and the potatoes are fork-tender. Cooking times can vary based on your slow cooker and the thickness of your pork chops.

10. **Serve:** Carefully remove the pork chops and potatoes from the slow cooker. They will be incredibly tender, so handle them gently. Serve immediately, spooning some of the delicious, creamy sauce from the bottom of the slow cooker over the pork chops and potatoes as a rich gravy.

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TIPS FOR SUCCESS

Don't Skip the Sear: While the recipe says it's optional, searing the pork chops before slow cooking adds a crucial layer of flavor and color that you'll miss if you skip it.

Cut Potatoes Evenly: Cutting the potatoes into similar sizes ensures they cook evenly and become tender at the same time as the pork.

Internal Temperature: Always use a meat thermometer to ensure the pork chops are cooked safely to 160°F (71°C).

Adjust Seasoning: Taste the sauce before serving and adjust salt and pepper if needed.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/set-it-forget-it-creamy-pork-chops-and-potatoes/>