

Tender Smothered Pork Chops: Your New Favorite Crockpot Meal

, while the combination of soups and gravy mixes creates a



TIME
30-40 min

METHOD
Slow cooker

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INGREDIENTS

- 4 bone-in pork chops
- 1 oz packet onion soup mix
- 1 14 oz can chicken broth
- 1 10.5 oz can cream of chicken soup
- 1 oz packet dry pork gravy mix
- 1 tsp garlic powder
- 3 tbsp cornstarch
- 3 tbsp cold water

Swaps and Notes:

Pork Chops: While bone-in pork chops add more flavor to the gravy, you can absolutely use boneless pork chops or even pork loin cut into thick medallions. Adjust the cooking time slightly - boneless might cook a little faster (around 3-5 hours on low). Look for chops that are at least 1-inch thick for best results; thin chops can dry out.

Onion Soup Mix: This is a key flavor enhancer! Don't skip it. If you only have beefy onion soup mix, that will work too, giving a slightly richer, beefier undertone.

Cream of Chicken Soup: Feel free to swap this for cream of mushroom or cream of celery soup if you prefer those flavors or want to try something different. Low-sodium versions work just as well.

Pork Gravy Mix: This packet is essential for building that robust, savory gravy flavor. Any brand will do.

Garlic Powder: While the recipe calls for 1 tsp, feel free to adjust to your taste. You can also add a pinch of black pepper to the chops.

Cornstarch Slurry: The cornstarch and cold water mixture is crucial for thickening the gravy at the end. Make sure the water is cold to prevent lumps. You can also use flour mixed with cold water, but cornstarch tends to give a glossier finish.

Directions:

Prepare the Gravy Base: In a 5-6 quart oval slow cooker, combine the contents of the 1 oz packet of onion soup mix, 1 14 oz can of chicken broth, 1 10.5 oz can of cream of chicken soup, and 1 oz packet of dry pork gravy mix. Grab a whisk and mix everything together until it's well combined and smooth.

Season the Pork Chops: Take your 4 bone-in pork chops and season both sides generously with 1 tsp of garlic powder. You can also add salt and pepper if desired.

Arrange and Cover: Carefully place the seasoned pork chops into the slow cooker, nesting them into the gravy mixture. Do your best to spread them out in a single layer if possible, ensuring they're mostly covered by the liquid.

Slow Cook: Cover the slow cooker with its lid. Cook on the low setting for about 4-6 hours. The exact time will depend on your slow cooker and the thickness of your pork chops. The pork should be very tender and easily shredded with a fork. Resist the urge to peek during this time - letting the steam escape prolongs cooking.

Thicken the Gravy: Just before the pork chops are done (around the 3.5 to 5.5-hour mark), prepare your thickening slurry. In a small bowl, whisk together the 3 tbsp cornstarch and 3 tbsp cold water until you have a smooth, lump-free mixture.

Pour the cornstarch slurry directly into the slow cooker with your pork chops and gravy. Stir gently to incorporate it into the liquid.

Final Cook: Cover the slow cooker again and switch the setting to high. Continue to cook for another 30-40 minutes, or until the gravy has thickened to your desired consistency. It should be rich and coating.

Tips for Success:

Don't Overcrowd the Slow Cooker: If you have more than 4 chops or very large ones, consider using a larger slow cooker or cooking in batches to ensure even cooking and tender results.

Low and Slow is Key: The long, low cooking time is what makes the pork chops so tender. Rushing the process on high heat won't yield the same melt-in-your-mouth texture.

Brown Your Chops (Optional): For an extra layer of

flavor and color, you can quickly sear the pork chops in a hot skillet with a little oil before adding them to the slow cooker. This step is completely optional but does add depth.

Adjust Gravy Thickness: If after 30-40 minutes on high the gravy isn't as thick as you like, you can let it cook a bit longer, or prepare another small cornstarch slurry (1 tbsp cornstarch + 1 tbsp cold water) and add it in, cooking for another 15-20 minutes.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

More Recipes You Will Love:

For another hearty and simple casserole, check out [This Dorito Casserole Is My Favorite Weeknight Dinner Shortcut](#).

If you're a fan of rich, savory stews, my [This Cajun Chicken Sausage Gumbo Is My Favorite Bowl Of Southern Comfort](#) is a must-try.

And for a pasta dish that comes together quicker than you'd think, check out [This Instant Pot Lasagna Is My Favorite Way To Make Comfort Food Fast](#).

Final Thoughts:

DIRECTIONS

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30-40 minutes, or until the gravy has thickened to your desired consistency. It should be rich and coating.

8. Enjoy your incredibly tender and flavorful smothered pork chops!
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13. Serving Suggestions and Pairings: These Smothered Pork Chops are practically a meal on their own, but they truly shine when served with something to soak up all that incredible gravy. Creamy mashed potatoes are a classic choice, but white rice, egg noodles, or even polenta would be delicious. For a complete meal, add a simple green vegetable like steamed green beans or asparagus, or a fresh side salad. If you're looking for other comforting, easy-to-make dinner ideas, you might enjoy [This Tomato Skillet with Okra and Sausage Is My Favorite Quick Dinner Packed With Southern Flavor](#).
14. Storage and Leftover Tips: Leftover Smothered Pork Chops are fantastic for meal prep! Store them in an airtight container in the refrigerator for up to 3-4 days. To reheat, gently warm portions in the microwave or on the stovetop over low heat until heated through. If the gravy has thickened too much in the fridge, you can add a splash of chicken broth or water when reheating to loosen it up. This dish also freezes well for up to 2-3 months; thaw overnight in the refrigerator before reheating.
15. More Recipes You Will Love: If you appreciate the set-it-and-forget-it nature of this slow cooker meal, you'll love these other easy, comforting recipes:
16. For another hearty and simple casserole, check out [This Dorito Casserole Is My Favorite Weeknight Dinner Shortcut](#).
17. If you're a fan of rich, savory stews, my : [This Cajun Chicken Sausage Gumbo Is My Favorite Bowl Of Southern Comfort](#) is a must-try.
18. And for a pasta dish that comes together quicker than you'd think, check out [This Instant Pot Lasagna Is My Favorite Way To Make Comfort Food Fast](#).
19. Final Thoughts: These Slow Cooker Smothered Pork Chops are a true testament to how easy and delicious comfort

food can be. With minimal effort, you can achieve incredibly tender pork and a rich, flavorful gravy that will satisfy everyone at your table. It's a game-changer for busy evenings and a recipe you'll return to again and again.

20. What are your favorite slow cooker recipes for busy weeknights? I'd love to hear your ideas in the comments below! And don't forget to follow [Chefmaniac.com](https://chefmaniac.com) for more simple and delicious recipes!

SWAPS & NOTES

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TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/tender-smothered-pork-chops-your-new-favorite-crockpot-meal/>