

Crock Pot Pork Chops & Potatoes

POINTS® Value: 7

Servings: 6

Ingredients

24 oz lean boneless pork chop, (6 - 4 oz chops)
1 can Campbell's 98% Fat Free Cream of Chicken Soup
1/4 cup fat-free, reduced-sodium chicken broth
1/4 cup Dijon mustard
1/2 tsp ground thyme
1 clove garlic clove(s), minced (or 1/4 tsp garlic powder)
1/4 tsp black pepper
6 medium potato(es), thinly sliced
1 medium onion(s), sliced
1 Tbsp olive oil

Instructions

In skillet, brown pork chops in 1 tablespoon oil. Drain fat.
In a crock pot, mix soup, chicken broth, mustard, thyme, garlic, and pepper. Add potatoes and onion, stirring to coat. Place browned pork chops on top of potato mixture.
Cover and cook on LOW for 8 to 10 hours or on HIGH for 4 to 5 hours.