



## Crock Pot Ranch Pork Chops

### Description

You only need 5 minutes of prep to get these Crock Pot Ranch Pork Chops into the slow cooker!

- Prep Time 5 minutes minutes
- Cook Time 6 hours hours
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- Total Time 6 hours hours 5 minutes minutes
- Servings 6 people
- Calories 230.8 kcal

### Equipment

- Slow Cooker

### Ingredients

- 1 (10.5 ounce) can condensed cream of chicken soup, *not* diluted
- 1 tablespoon minced or pressed fresh garlic
- ½ teaspoon dried thyme
- ¼ teaspoon pepper
- 1 (1 ounce) packet dry Ranch salad dressing and seasoning mix
- 1 teaspoon cornstarch (optional, for a thicker gravy)
- 6 thick-cut pork chops, bone-in or boneless are both fine (about 2 – 2 ½ lbs. total)
- Optional garnish: chopped fresh parsley or thyme

### Instructions

- Grease the inside of a slow cooker with nonstick cooking spray. In the slow cooker, combine condensed soup, garlic, thyme, pepper, Ranch seasoning, and (optional) cornstarch until smooth.
- Season pork chops with pepper on both sides. Place in the slow cooker. Cover and cook on LOW for 4-6 hours or on HIGH for 2-3 hours. The pork is done when it reaches an internal temperature of 145°F. Give the gravy a good stir, taste and season with salt and pepper, if desired. Spoon the gravy over the pork chops, garnish with chopped fresh parsley, and enjoy!

## Notes

- **Use thick-cut pork chops** (bone-in or boneless, it doesn't matter)...but they have to be nice and thick. The thin, wimpy chops that my grocer often stocks just can't hold up to the long cooking process.
- **Don't Overcook the Pork Chops.** Remember that every Crock Pot cooks at a slightly different temperature, so you need to keep an eye on your dish the first time you make it. You know that the pork is done when it reaches an **internal temperature of 145°F**. That's why I love my meat thermometer — I can quickly check the meat and know when it's cooked perfectly every time!
- **If using smaller, thinner or leaner pork chops**, reduce the cooking time to 2-3 hours on LOW.
- **It's not necessary, but if you'd like even more color and flavor on the outside of your pork chops**, you can brown them in oil in a hot skillet over medium-high heat for about 3-5 minutes per side before transferring them to the Crock Pot.
- **Wait to season the dish with salt until the very end.** Both the condensed soup and the ranch seasoning mix contain quite a bit of sodium, so the pork likely won't need any extra salt at all. You can always add salt after tasting the finished dish, though!
- **The cornstarch serves as a thickening agent** so that you have a nice, thick gravy at the end of the cooking time. Otherwise, the condensation from the pot thins the sauce significantly. If you don't mind a thinner gravy, just omit the cornstarch. It will still be great!
- **Substitute with a can of cream of mushroom soup** instead of the cream of chicken soup, if you prefer.
- **Swap out the thyme or use other herbs** instead. The recipe is flexible, so try parsley, thyme, sage, rosemary, chives, paprika,
- **Don't have fresh garlic on hand?** You can substitute with a pinch of garlic powder, or just omit that ingredient altogether.

## Nutrition

Serving: 1/6 of the recipe | Calories: 230.8kcal | Carbohydrates: 7.2g | Protein: 28.8g | Fat: 7.7g | Saturated Fat: 3.1g | Cholesterol: 77.5mg | Sodium: 1489.2mg | Fiber: 0.4g | Sugar: 0.4g

### Category

1. Crockpot Recipes

### Date Created

01/04/2024

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