

Tender Slow Cooker Pork Chops with Mushroom Gravy

Description

Some meals take you straight back to comfort—slow-cooked, savory, and packed with homey goodness. That’s exactly what these **Slow Cooker Pork Chops with Mushroom Gravy** deliver.

I still remember the first time I made this dish. It was a chilly Sunday, and I wanted something hearty but easy—something that would cook while I caught up on errands. By the time dinner rolled around, the house smelled incredible. The pork was fork-tender, the mushrooms perfectly caramelized, and the gravy rich and full of flavor. It’s become one of those recipes I go back to again and again—family approved, no-fuss, and absolutely delicious.

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Ingredients

For the Pork Chops:

- 4 bone-in pork chops, about 1-inch thick
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 2 tablespoons olive oil

For the Gravy:

- 1 large onion, thinly sliced
- 8 ounces mushrooms, sliced
- 2 cloves garlic, minced
- 1 cup chicken broth
- 1 can (10.75 oz) cream of mushroom soup
- 2 teaspoons Worcestershire sauce
- 1 tablespoon cornstarch
- 2 tablespoons water

Optional Garnish:

- Fresh parsley, chopped

How to Make Slow Cooker Pork Chops with Mushroom Gravy

Step 1: Season the Pork Chops

Start by seasoning both sides of your pork chops with salt and pepper. This simple step brings out deep flavor as they cook.

Step 2: Sear for Flavor

Heat olive oil in a large skillet over medium-high heat. Sear the pork chops for about 2-3 minutes per side until they're golden brown. This adds a rich, caramelized layer to the meat. Once seared, place them into the slow cooker.

Step 3: Sauté the Veggies

Using the same skillet, add the sliced onions and mushrooms. Sauté for about 5 minutes until soft and slightly browned. Add the minced garlic and cook for one more minute until fragrant.

Step 4: Build the Gravy Base

Pour in the chicken broth, scraping up any flavorful bits from the bottom of the skillet. Stir in the cream of mushroom soup and Worcestershire sauce. Bring everything to a simmer, allowing it to combine into a savory gravy.

Step 5: Slow Cook to Tenderness

Pour the hot gravy mixture over the pork chops in the slow cooker. Cover and cook on **low for 6-8 hours** or **high for 3-4 hours**, until the pork is fork-tender.

Step 6: Thicken the Gravy

About 30 minutes before serving, mix the cornstarch and water together to make a slurry. Stir it into the slow cooker to thicken the gravy beautifully.

Step 7: Serve and Enjoy

Serve the pork chops smothered in the rich mushroom gravy, and garnish with a sprinkle of fresh parsley for a pop of color and flavor. Pair with mashed potatoes, rice, or even crusty bread.

Why This Recipe Works

This dish is the definition of comfort food. The pork chops become incredibly tender in the slow cooker, while the savory mushroom gravy packs a flavorful punch with minimal effort. It's the kind of recipe that feels like a warm hug after a long day.

Category

1. Crockpot Recipes

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