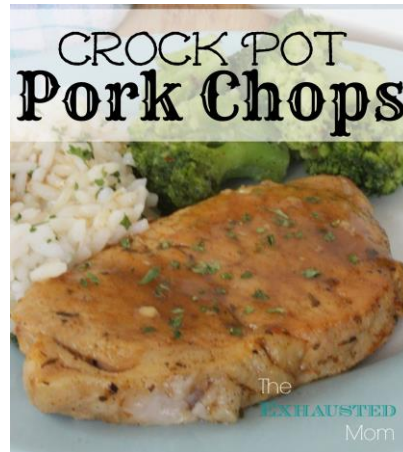


## Crock Pot Pork Chops

- 2 lb Pork Chops
- 1/4 cup Olive Oil
- 1 cup Chicken Broth
- 2 tsp Minced Garlic
- 1 tbsp Paprika
- 1 tbsp Onion Powder
- 1 tbsp Poultry Seasoning
- 1 tsp Oregano
- 1 tsp Basil
- Salt and Pepper (to taste)



1. Brown the pork chops in a skillet with 1 tablespoon of olive oil. (optional)
2. Place pork chops in slow cooker.
3. Cover and cook on high for 4 hours or low for 7 hours.
4. For a thicker sauce, make a slurry of 1 tablespoon of cornstarch and 1/4 cup water and whisk until smooth.
5. Add cornstarch mixture to some of the liquid from slow cooker and whisking until thickened and boiling.