

Slow Cooker Pork Chop Stroganoff

- Prep time 10 mins
- Cook time 8 hours
- Total time 8 hours 10 mins

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Ingredients

- 4 large bone-in rib pork chops
- 1 tbs butter
- 8 oz sliced mushrooms (I used baby bellas)
- 1 can (10.75 oz) cream of mushroom soup
- 1 envelope pork gravy mix
- ½ cup water
- ⅓ cup sour cream



Instructions

1. Mix the soup and the gravy mix in a small bowl. Add to the slow cooker. Add mushrooms on top of soup mixture.
2. Brown pork chops in butter in a large skillet. Transfer to slow cooker after browning, placing on top of soup/mushrooms
3. Deglaze the skillet with the ½ cup water; pour over pork chops in slow cooker.
4. Cover and cook on low 6-8 hours. Remove pork chops to serving platter. Mix in the ⅓ cup sour cream, mixing until smooth. Serve sauce on top of chops.