

Slow Cooker Pork Chops with Apple Cherry Stuffing

- Prep Time 15 min
- Total Time 8 hr 15 min
- Servings 6

- 1 package (6 ounces) Betty Crocker™ Homestyle Stuffing turkey flavor
- 2 medium celery stalks, chopped (1 cup)
- 1 medium tart cooking apple, peeled and chopped (1 cup)
- 1 medium onion, chopped (1/2 cup)
- 1 cup dried cherries
- 1/4 cup butter or margarine, melted
- 1 cup Progresso™ chicken broth (from 32-ounce carton)
- 6 pork boneless loin chops, about 1/2 inch thick



1. Spray inside of 4- to 5-quart slow cooker with cooking spray.
2. Mix all ingredients except pork.
3. Place half of the stuffing mixture in slow cooker; top with pork. Spoon remaining stuffing mixture over pork.
4. Cover and cook on low heat setting 6 to 8 hours or until pork is tender.

Note: This recipe was tested in slow cookers with heating elements in the side and bottom of the cooker, not in cookers that stand only on a heated base. For slow cookers with just a heated base, follow the manufacturer's directions for layering ingredients and choosing a temperature.