

Slow-Cooker Pork Chops with Vegetable Medley

- Prep Time 20 min
- Total Time 3 hr 30 min
- Servings 4

- 1 1/2 teaspoons seasoned salt
- 1 teaspoon garlic-pepper blend
- 2 tablespoons olive oil
- 4 boneless pork loin chops, 1/2 inch thick (about 1 lb)
- 1 cup ready-to-eat baby-cut carrots
- 4 small red potatoes, cut in half
- 1 onion, cut into thin wedges
- 1 small yellow summer squash, thinly sliced
- 1/4 cup chopped fresh basil



1. In very small bowl, mix salt and garlic-pepper blend. Sprinkle half of seasoning mixture over pork. In 12-inch skillet, heat 1 tablespoon of the oil over medium-high heat. Cook pork chops in oil about 4 minutes, turning once, just until browned.
2. Spray 4- to 5-quart slow cooker with cooking spray. Place pork chops in slow cooker; top with carrots, potatoes and onion.
3. Cover, cook on Low heat setting 3 to 4 hours.
4. In medium bowl, mix squash, basil, remaining 1 tablespoon oil and remaining half of seasoning mixture; spoon on top of vegetable mixture in slow cooker.
5. Increase heat setting to High. Cover; cook 10 to 15 minutes longer or until squash is crisp-tender.