
Slow Cooker Creamy Garlic Pork Chops

4 portions

4 – 5 pork loin chops, boneless

1 1/2 lb (600g) yellow potatoes, peeled and diced

2 cup mushrooms, chopped

1 medium onion, minced

1 tablespoon olive oil or butter

6 cloves garlic, minced

1 cup heavy whipping cream

4 oz (120g) cream cheese, softened

1/2 cup (120ml) chicken broth

3/4 cup grated parmesan cheese

1 tablespoon Italian seasoning

1 teaspoon crushed red chili pepper flakes, optional

Sea salt and fresh cracked black pepper

- ➊ Arrange diced potatoes in the bottom of your slow cooker and sprinkle with cracked pepper.
- ➋ Heat oil or butter in a medium saucepan over medium heat. Add garlic and saute for about a minute, until fragrant.
- ➌ Add the heavy cream, cream cheese and chicken broth. Bring to a gentle simmer, then set heat to low and simmer for about 10 minutes.
- ➍ Lower the heat and whisk in the Parmesan cheese, little by little until smooth. Add Italian seasoning and adjust seasoning for the cream sauce if needed.
- ➎ Season the pork chops with salt, then quickly sear the pork chops in a hot skillet with a tablespoon oil on both sides, until brown on the edges.
- ➏ Arrange the pork chops on top of the potatoes in the slow cooker.
- ➐ In the same skillet, sauté the sliced mushrooms with onion, scraping the brown bits from the pork chops.
- ➑ Add the mushrooms and onion on top of the pork chops and potatoes in the slow cooker.
- ➒ When the cream sauce is ready, pour evenly over the pork chops, mushrooms, and potatoes in the CrockPot.
- ➓ Cook your crockpot pork chops for 3-4 hours on HIGH or 6-8 hours on LOW.
- ➔ Serve your CrockPot pork chops and potatoes immediately, garnished with red chili pepper flakes, chopped parsley, and grated parmesan if you like.