

Slow Cooker Pork Chop Stroganoff

Pork chops in a creamy sauce, great over pasta.

Prep Time	Cook Time	Total Time
25 mins	6 hrs	8 hrs 25 mins

Course: Main Course Cuisine: American

Keyword: pork chop stroganoff Servings: 4 servings

Calories: 717kcal Author: Sarah Olson



5 from 2 votes

Equipment

- Slow Cooker- 6 quart or larger

Ingredients

- 1 1/2 lbs. pork chops I used bone-in thin sliced
- 1.74 oz. packets dry pork gravy mix (two .87-oz. packages)
- 2 cups water
- 1/2 cup diced white onion
- 1/2 tsp. dried thyme
- 1/8 tsp pepper
- 16 oz. container sour cream (add at the end)
- 1/2 lb. fettuccine noodles cooked according to package directions (add at the end)

Instructions

1. In the slow cooker add the gravy packets, water, onion, thyme, and pepper. Blend with a spoon until gravy packets and water are a smooth sauce. Add the pork chops into the sauce,
2. Cover and cook on LOW for 6 hours without opening the lid during the cooking time.
3. Remove the pork chops on to a plate.
4. Stir the sour cream into the gravy. Add the hot drained noodles to the sauce. Stir.
5. Add the pork chops back into the slow cooker with sauce and noodles.
6. Serve and enjoy!

Nutrition

Calories: 717kcal | Carbohydrates: 46g | Protein: 47g | Fat: 37g | Saturated Fat: 18g | Cholesterol: 222mg | Sodium: 246mg | Potassium: 962mg | Fiber: 2g | Sugar: 5g | Vitamin A: 783IU | Vitamin C: 3mg | Calcium: 165mg | Iron: 2mg

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