

Slow Cooker Pork Chops and Onions

Tender pork slow cooked in a tangy sauce with plenty of onions.

Prep Time	Cook Time	Total Time
20 mins	6 hrs	6 hrs 20 mins



Course: Main Course Cuisine: American

Keyword: Slow Cooker Pork Chops and Onions Servings: 4

Calories: 550kcal Author: Sarah Olson



4.82 from 48 votes

Equipment

- Slow Cooker - 3 quart or larger

Ingredients

- 2 lb. boneless pork chops
- cooking oil
- 2 Tbsp. Worcestershire sauce
- 1 Tbsp. apple cider vinegar
- 2 Tbsp. brown sugar
- 1/4 tsp. salt
- 1/4 tsp. pepper
- 1/4 tsp. garlic powder
- 1/8 tsp. red pepper flakes
- 1 large sweet yellow onion sliced
- 1/3 cup salted butter sliced

Instructions

1. Start by setting a skillet on the stove top over medium high heat. When the pan is hot just enough cooking oil to coat the bottom of the pan. Brown the pork chops on both sides, don't worry about cooking through the slow cooker will do that. Set aside for now.
2. Add the Worcestershire sauce, apple cider vinegar, brown sugar, salt, pepper, garlic powder and red pepper flakes in to the slow cooker, stir together with something that won't scratch your slow cooker.
3. Add the browned pork chops, then add the onions and butter slices.
4. Cover and cook on Low for 6 hours without opening the lid during the cooking time.
5. Serve and enjoy!

Notes

Nutritional values are approximate. Please use your own calculations if you require a special diet.

Values below are for 1/4 of the recipe.

Nutrition

Calories: 550kcal | Carbohydrates: 15g | Protein: 50g | Fat: 31g | Saturated Fat: 15g | Cholesterol: 193mg | Sodium: 447mg | Potassium: 1013mg | Fiber: 1g | Sugar: 12g | Vitamin A: 520IU | Vitamin C: 5mg | Calcium: 51mg | Iron: 1.8mg

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