



## TENDER PORK CHOPS IN CROCK POT WITH RICE

Prep Cook Time: 6-8 hours

SERVES 6

### Ingredients:

6 boneless pork loin chops  
½ cup flour  
1 tsp. Salt  
½ tsp. Garlic powder  
1 ½ tsp. Dry mustard  
2 tbsp oil  
15 oz can chicken gumbo soup  
Long grain rice

### Steps

1. Coat chops with combination of flour, salt, garlic powder, and mustard. Brown chops in skillet. Place in a slow cooker. Drain drippings from skillet. Add soup to skillet. Stir to loosen brown bits from pan. Pour over pork chops. Cover. Cook on Low 6-8 hours.
2. Cook rice according to package directions.