

Crock Pot Pork Chops in Spaghetti Sauce

This is such an easy recipe, I'm almost ashamed to post it. But it made the best spaghetti sauce I've EVER tasted. Honestly, I considered licking the pot. I always try to "amp up" store-bought spaghetti sauce and this is now my favorite way to do it. This might just revolutionize pasta night at your house too.

I used bone-in pork chops because I think they have great texture and just the right amount of fat. By searing them first, you keep the moistness in the meat, but by prolonging the cooking process and finishing them in the crock pot, the meat becomes so tender, it will literally fall off the bone and you can cut it with a fork.

The leftover sauce in the crock pot can be used on the meat, the pasta, on garlic bread... or cook a little extra and then freeze the pork-infused sauce for another dinner. Seriously... sometimes I even impress myself. This sauce is now a new family favorite after just one meal. Enjoy!

1.5-2 lbs bone-in pork chops

2 T. olive oil

3 cups spaghetti sauce (traditional style)

1 lb box thin spaghetti

Heat oil in flat skillet. Cook pork chops for 4-5 minutes on each side or until brown sear forms. Pour half of the spaghetti sauce into crock pot, put pork chops onto sauce and then cover them with remaining sauce. Cook on high for four hours or until meat is soft enough that it pulls away easily from the bone. Cook pasta according to package

directions. Serve meat with pasta and cover both with sauce.

Crock Pot Ratatouille

In the Pixar movie by this name, the character Linguini says “Ratatouille. It’s like a stew, right? Why do they call it that? If you’re gonna name a food, you should give it a name that sounds delicious. Ratatouille doesn’t sound delicious. It sounds like “rat” and “patootie.” Rat-patootie, which does not sound delicious. ” But with Remy’s help, Linguini learned to cook, to enjoy it and to share great delicious dishes to others.

In our house, this movie is a favorite because it also teaches lots of great lessons. For example: we shouldn’t judge others based on their families or where they came from, you should pursue your interests with passion and dedication, you shouldn’t steal from others, in order to have great success we all need to work together and there will always be people to criticize, but even more people we can make happy.

This recipe is easy to make, maybe even for a movie night with your friends or family. Enjoy and remember “anyone can cook!”

1 medium eggplant, peeled and cubed
2-3 zucchini, sliced $\frac{1}{2}$ inch thick
2-3 yellow squash, sliced $\frac{1}{2}$ inch thick
1 medium onion, sliced into strips
2 cans diced tomatoes, NOT drained
2-3 cloves chopped garlic
Salt and pepper
Parmesan cheese

Sauté onion and garlic in a little bit of olive oil, just until onion is soft. Put eggplant, zucchini and squash in crockpot. Add onion and garlic on top, then both cans of diced tomatoes. Add salt and pepper to your liking. Cook on high for 3-4 hours.

Serve on top of egg noodles. Top with a bit of fresh parmesan cheese. Enjoy!