

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 Apricot Pork Chops



It's time for some more of that other white meat. I've got my sides ready, all I needed to do was check the freezer for some meat. I have just over a pound of thin pork chops and now dinner is ready. No really, in less than 5 minutes, dinner will be set for tonight. I don't want to turn on the oven and I

don't even want to make any gravy, I just want something yummy with very little effort.

Sound good to you, too? Good. Enjoy!

1- 1.5 lb thin pork chops, frozen

1 10 oz. jar of apricot jam (ALL fruit, no fillers)

4 oz. white wine

Lay pork chops flat in crock pot. Cover meat with jam. Pour white wine around the edges, not on jam. Cook on low for 4 hours.

If you don't like pork, try this with chicken thighs instead. Cook for 6 hours on low.