

Crock Pot Creamy Ranch Pork Chops

These couldn't be any more simple to make, and taste so good!

- 4 uncooked pork chops about 1/2 inch thick
- 1 envelope of dry Hidden Valley ranch dressing packet
- 2 cans (approx 10.5 oz) Cream of Chicken soup (Don't add any water)
- Egg Noodles; prepared when ready to eat. Follow directions on bag for cooking instructions.

Put all ingredients in the slow cooker and cook on low for 4-6 hours.

When ready to eat, place pork chops and dressing over cooked egg noodles, or top egg noodles with butter and shaker parmesan cheese.

Both ways is pretty dang good!

To freeze: Put all ingredients in gallon size ziplock freezer bag, label with date/instructions (freezes for up to 6 months). To prepare, thaw overnight, then pour everything into crock pot, and cook on LOW for 4-6 hours.