

Crockpot Ranch Pork Chops and Potatoes

Ingredients

3 Lbs Red Potatoes – quartered

6 (3/4 inch) Boneless Pork Chops (or bone-in if available)

1/2 Cup Olive Oil

2 Tablespoons Dry Ranch Seasoning

2 teaspoons Apple Cider Vinegar

2 Tablespoons Butter – cubed

Instructions

Sear pork chops in oiled skillet over medium/high heat. (optional)

Mix oil, ranch and apple cider vinegar.

Place potatoes and pork chops into slow cooker. Pour ranch mixture over the top and toss to coat potatoes and chops evenly.

Top with butter cubes.

Cooking on high heat for approximately 3 hours. On low, 5-6 hours. Salt/Pepper to taste.