

Pork Chops with Mushrooms

4 pork chops
225g Sliced button mushrooms
1 large onion sliced thinly
2 smashed cloves garlic
1 tsp mixed herbs
salt and pepper
1kg potatoes peeled and sliced
enough chicken stock to cover.



Sauté the onion in a pan with a little oil until translucent, add garlic and mushrooms and cook the mushrooms until they sweat.

Remove from heat and add a shake of herbs (Herbs de Provence)

In Crockpot make a layer of mushrooms, chops, potato slices, mushrooms
Cover in chicken stock, I usually put a stock cube in a mug and dissolve it, then add to the cooker, and then pour boiling water until it covers the food.

4-5hrs on high.