

Ranch Pork Chops & Potatoes

Ingredients:

- 1 1/2 lbs pork chops, boneless (about 4-6 chops, thick sliced)
- 6-8 medium potatoes, chopped into large pieces
- 2 (10.75 oz each) cans cream of chicken soup
- 2 (1 oz each) packages dry Ranch dressing mix
- 1 cup milk Dried parsley to sprinkle on top (optional)

Directions:In a bowl, mix together the soups, milk, and ranch dressing mixes and pour into a resealable gallon-sized freezer bag. Combine all other ingredients together and zip closed. When ready to eat, remove from freezer and thaw in fridge for 24 hours. Cook on HIGH for 3-4 hours or LOW for 6-7 hours. Use the extra sauce in the slow cooker as a gravy for the potatoes and the pork chops. Sprinkle with dried parsley if you want.