Prep Time: 15 minutes | Cook Time: 3–7 hours | Total Time: 3 hours 15 minutes to 7 hours 15 minutes
Yield: 6–8 servings | Intensity Level: Easy

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Introduction

There’s a reason Ree Drummond’s slow-cooker pork chops have become a staple in so many homes: they deliver fall-apart tender pork smothered in a rich, savory onion gravy with

almost no effort. This Pioneer Woman-inspired version stays true to that formula — thick pork chops seared for a golden crust, then nestled into a creamy, thyme-scented gravy made from cream of mushroom soup, chicken broth, and Worcestershire sauce, with sliced onions melting into the sauce as it cooks . The sear is the only real work involved, and it’s worth every minute: that deep browning builds flavor that a slow cooker alone can’t achieve. From there, the crockpot does the rest. Serve it over egg noodles or mashed potatoes to soak up every drop of gravy, and you’ve got a comforting, family-friendly dinner that tastes like you spent all day in the kitchen . This recipe is also forgiving — use bone-in or boneless chops, add mushrooms if you like, and the leftovers are even better the next day.

Ingredients

For the Pork Chops

- 6–8 thick-cut pork chops (about 1 inch thick, bone-in or boneless; about 3 lbs total)
- ½ cup all-purpose flour
- ½ tsp seasoned salt
- ½ tsp ground black pepper
- ¼ tsp cayenne pepper (optional)
- ½ tsp chopped fresh thyme leaves

- 2 tbsp vegetable oil
- 1 tbsp unsalted butter

For the Gravy

- 1 large yellow onion, thinly sliced
- 1 can (10.75 oz / 305 g) cream of mushroom soup
- 1¼ cups (300 ml) low-sodium chicken broth
- 3 tbsp Worcestershire sauce
- 4 sprigs fresh thyme (or ½ tsp dried thyme)

For Serving

- Cooked egg noodles, mashed potatoes, or rice
- Fresh thyme leaves, for garnish
- Chopped fresh parsley (optional)

Equipment

- Large skillet
- 6- to 8-quart slow cooker
- Pie plate or shallow dish (for dredging)
- Tongs
- Whisk

Time & Intensity Breakdown

Stage	Time	Intensity	What's Happening
Prep & dredge chops	5 min	Low	Season flour; coat pork chops
Sear the pork chops	6–8 min	Moderate–High	Golden crust on both sides
Sauté the onions	5 min	Moderate	Lightly golden and softened
Build the gravy	3 min	Low	Whisk soup, broth, Worcestershire
Assemble in crockpot	2 min	Low	Layer onions, chops, and gravy
Slow cook	3 hrs (high) or 6–7 hrs (low)	Low (passive)	Chops tenderize; gravy thickens
Rest & serve	2 min	Low	Spoon gravy over chops

Total active time: ~20 minutes | Total passive time: ~3–7 hours

Instructions

Step 1: Prep and Dredge the Pork Chops (5 minutes | Low Intensity)

Pat the pork chops dry with paper towels — moisture prevents a good sear. In a pie plate or shallow dish, whisk together the flour, seasoned salt, black pepper, cayenne (if using), and chopped thyme. Dredge each pork chop in the flour mixture, shaking off excess, and set aside on a plate .

Step 2: Sear the Pork Chops (6–8 minutes | Moderate–High Intensity)

Heat the vegetable oil and butter in a large skillet over medium-high heat. Once the butter foams and subsides, add the pork chops in a single layer (work in two batches if needed — crowding steams the meat). Sear undisturbed for 3 minutes per side, until deeply golden brown. Transfer the chops to a plate and set aside . Don’t skip this step — the browned crust is where the deep, savory flavor comes from.

Step 3: Sauté the Onions (5 minutes | Moderate Intensity)

Reduce the heat to medium. Add the sliced onions to the same skillet and cook, stirring occasionally, for about 5 minutes, until lightly golden and softened. Scrape up any browned bits from the bottom of the pan as the onions release their moisture . Remove from heat.

Step 4: Build the Gravy (3 minutes | Low Intensity)

In the base of a 6- to 8-quart slow cooker, whisk together the cream of mushroom soup, chicken broth, and Worcestershire sauce until completely smooth. Add the sautéed onions and thyme sprigs and stir to combine .

Step 5: Assemble in the Crockpot (2 minutes | Low Intensity)

Nestle the seared pork chops into the gravy mixture, Spoon some gravy over the tops so they’re mostly covered. If stacking is necessary, stagger the chops slightly so they cook evenly .

Step 6: Slow Cook (3 hours on high, or 6–7 hours on low | Low Intensity, Passive)

Cover and cook on high for 1 hour, then reduce to low for 2 more hours . Alternatively, cook on low for 6–7 hours for a more hands-off approach. The pork chops are done when they reach an internal temperature of at least 145°F (63°C) and are fork-tender. Try not to lift the lid during cooking — each peek releases heat and extends the cooking time.

Step 7: Rest and Serve (2 minutes | Low Intensity)

Carefully remove the pork chops with tongs and transfer to a serving platter. Stir the gravy in the slow cooker and taste for seasoning, adding salt or pepper if needed. Spoon generous amounts of gravy and onions over the chops. Garnish with fresh thyme leaves and parsley, if using. Serve immediately over egg noodles, mashed potatoes, or rice .

Serving Suggestions

Serve the pork chops and gravy over a bed of buttered egg noodles or creamy mashed potatoes — both are classic pairings that soak up the savory sauce beautifully. Steamed green beans, roasted carrots, or a simple side salad round out the meal. Crusty bread is also excellent for mopping up leftover gravy .

Storage & Reheating

- Refrigerator: Store leftover pork chops and gravy in an airtight container for up to 4 days. The flavors deepen overnight .
- Freezer: Freeze in portioned containers for up to 3 months. Thaw overnight in the refrigerator.
- Reheating: Warm gently on the stovetop over medium-low heat with a splash of broth to loosen the gravy, or microwave covered at 50% power in 60-second intervals.

Nutrition Information (Per Serving, Based on 6 Servings)

Values are estimates and will vary by pork chop size, exact soup brand, and serving size.

Nutrient	Amount per Serving
Calories	~420 kcal
Total Fat	~26 g
— Saturated Fat	~9 g
Cholesterol	~110 mg
Sodium	~720 mg
Total Carbohydrates	~12 g
— Fiber	~1 g
— Sugars	~3 g
Protein	~35 g