

Crock Pot Recipes



CREAM OF MUSHROOM PORK CHOPS

Ingredients

- 4 pork chops
- 4-5 potatoes
- 1 package FRESH white mushrooms
- 1 can cream mushroom soup
- ½ cup water

Instructions

1. Peel and chop potatoes and place in cooker. Salt and pepper as desired
2. Brown pork chops and place on top of potatoes
3. Slice mushrooms and place on chops
4. Mix soup and water together and pour on top of everything
5. Cook HIGH 4 hours or LOW 6 hours.



CHEESY CHICKEN AND VEGGIES

Ingredients

- 4 boneless chicken breasts
- Head of cauliflower
- Head of broccoli
- 1 onion
- 1 can cheese soup
- Garlic clove (we have at the Baxter Centre)
- 1tbsp Worcestershire sauce (we have at the Baxter Centre)
- ½ cup milk.

Instructions

1. Place chicken in cooker
2. Chop veggies and add
3. Mix soup with milk, garlic and Worcestershire sauce and pour on top of everything
4. Cook high 5 hours.



JAMBALAYA SOUP

Ingredients

- Pre-cooked sausages (4-5)
- Red bell pepper
- Green bell pepper
- 1 onion
- 2-3 celery stalks
- 6 Cups Vegetable or chicken broth (2 boxes or cubes)
- 1 can diced tomatoes
- ½ cup brown or white uncooked rice (preferably not minute rice)
- Chopped garlic (we have at the Baxter Centre)
- 1 tsp thyme
- 1 bay leaf.

Instructions

1. Cut sausages into ½ inch pieces add to cooker
2. Dice up veggies add to cooker
3. Add stalk, tomatoes and rice
4. Add garlic and seasoning and COOK Low for 6 hours.



STICKY CHICKEN AND VEGGIES

Ingredients

- 4 BONELESS chicken thighs
- 4 potatoes
- 1 cup fresh green beans
- 2-3 carrots
- 1 small jar of peach or marmalade jam
- 1 package onion soup mix
- 1 small container (1 cup) Catalina salad dressing.

Instructions

1. Place thighs in bottom of cooker
2. Peel and chop potatoes and place around chicken
3. Chop veggies and add to cooker
4. Mix jam, salad dressing and onion soup mix together and pour on top
5. Cook 5-6 hours on low.

