

Ingredients for Apple Pork Chops

You probably already have most of these sitting in your kitchen right now.

Main Ingredients

- 4 boneless pork chops
- 2 apples, sliced
- 1 large onion, sliced
- 1 cup chicken broth
- 2 tablespoons brown sugar
- 1 teaspoon garlic powder
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1 teaspoon dried thyme
- 1 tablespoon olive oil

Honeycrisp and Fuji apples work really well here because they hold their shape while cooking. Granny Smith apples also taste amazing if you like a little tartness.

How to Make Slow Cooker Pork Chops with Apples

Honestly, this recipe is almost too easy.

Step 1: Brown the Pork Chops

Heat olive oil in a skillet over medium-high heat. Season the pork chops with salt, pepper, garlic powder, and thyme.

Sear each chop for about 2 minutes per side until golden brown. This quick step adds a ton of flavor. Don't skip it unless you absolutely have to.

Step 2: Layer Everything in the Slow Cooker

Place sliced onions on the bottom of the slow cooker. Add the pork chops on top, then scatter the apple slices around them.

Sprinkle brown sugar over everything and pour in the chicken broth.

Step 3: Slow Cook Until Tender

Cover and cook:

- LOW for 6–7 hours
- or
- HIGH for 3–4 hours

The pork should be tender and juicy when finished.