

Sweet Potato Pork Chop Supper

- 2 teaspoons dried thyme
- 2 teaspoons salt
- 1 teaspoon black pepper
- 8 boneless, center cut boneless pork chops
- 2 tablespoons vegetable oil
- 1/2 cup butter
- 1 onion, thinly sliced into half rounds
- 4 sweet potatoes, peeled and cut into 1/2" slices
- 1 cup orange juice
- 1/4 teaspoon salt

In a small bowl, combine thyme, salt and pepper. Season pork chops on both sides with half of the thyme mixture. Heat oil in large skillet. Add seasoned chops and brown on both sides. Add to slow cooker. Add butter to same pan with remaining thyme mixture. Cook for a minute then add sliced onions. Cook until slightly softened, about 3 minutes. Spoon onions over chops, leaving butter in pan. Add sweet potato slices over the onions. Pour in orange juice and butter in skillet. Sprinkle with salt. Cook on high for 3 hours or until pork and potatoes are tender.