

## French Pork Chops

14 ounce bag frozen sliced carrots	1 can condensed cream of potato soup
8 ounce package fresh mushrooms	¼ cup Dijon mustard
1 can diced tomatoes (15 ounce)	1 tablespoon tomato paste
1 can cannellini beans, drained	3 tablespoons dry sherry
4 boneless, thick cut, pork loin chops	2 teaspoons butter
Salt & freshly ground pepper	3 tablespoons seasoned bread crumbs
1 tablespoon plus 1 teaspoon herbs de Provence, divided	1 tablespoon freshly chopped parsley Leaves

Combine carrots, mushrooms, tomatoes, and beans in bottom of 5 quart slow cooker. Season pork chops with salt, pepper and 1 tablespoon of herbs de Provence. Place in slow cooker on top of vegetables.

In a small bowl, combine potato soup, Dijon mustard, tomato paste, sherry, and 1 teaspoon of herbs de Provence. Pour over pork chops.

Cover and cook on low setting for 4 to 6 hours.

In a sauté pan over medium high heat, melt butter. When butter is melted and foam subsides, add bread crumbs and stir constantly until toasted. Serve pork chops and vegetables sprinkled with bread crumbs and parsley.

Source: [www.foodnetwork.com/food/cda](http://www.foodnetwork.com/food/cda)

Thanks,  
Pleasant Home Premium Pork