



A  
Family  
Favorite  
♥

# Katie's Creamy Mexican Pork Chop Soup

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KATIE'S KITCHEN

## Katie's Kitchen Creamy Mexican Pork Chop Soup

SLOW COOKER | ABOUT 10 HOURS ON LOW

### INGREDIENTS

- 8 boneless pork chops
- 1 whole onion, chopped
- 3 cups chicken broth
- 2 cups salsa
- 1 can (14.5 oz) diced tomatoes
- 1 block (8 oz) cream cheese
- Black pepper, paprika, cumin & chili powder
- Shredded cheese and sour cream to top
- Warm tortillas for serving (optional)

### METHOD

1. Place pork chops, onion, salsa, tomatoes, broth and spices in slow cooker.
2. Cook on LOW for about 10 hours, until the pork is tender. Break into chunks.
3. During the final 30 minutes, add cream cheese and stir until smooth.
4. Serve with shredded cheese, sour cream and warm tortillas.

Spiced from the heart! ♥