Slow Cooker Pork Chops with Mushrooms and Carrots

1 1/2 cups chicken stock

1 1/2 teaspoons sherry vinegar

3 Tablespoons flour

3/4 pounds carrots, peeled and cut into 2 inch pieces

1/2 pound shitake mushrooms

1/2 cup chopped onion

2 garlic cloves, minced

4 thyme sprigs

2 oregano sprigs

1 Tablespoon olive oil

4 pork chops

3/4 teaspoons kosher salt

3/4 teaspoon black pepper

1/4 cup white wine

6 ounces uncooked egg noodles

2 Tablespoons heavy cream

2 fresh thyme leaves

Combine chicken stock, vinegar and flour in a slow cooker.

Stir in carrots, mushrooms, onion, garlic, thyme and oregano.

Heat oil in skillet. Sprinkle pork chops with salt and pepper. Add to pan and cook 2 minutes on each side.

Remove chops and add wine to skillet. Cook while scraping browned bits from pan.

Place pork chops over carrots and pour wine sauce over pork. Cook on low 7 hours.

Cook egg noodles according to package directions.

Remove pork from slow cooker. Add cream, 1/2 teaspoon salt and 1/2 teaspoon pepper to cooker.

Let pork chops rest for 5 minutes.

​Stir in cooked egg noodles.

Divide noodle mixture between 4 plates. Top with a pork chop and sprinkle with thyme.