



Crockpot Cheesy Potatoes

Description

These Crockpot cheesy potatoes are easy to make, indulgent, and perfect for any weeknight dinner. The whole family loves these delicious cheesy potatoes.

Ingredients

- 6 medium (about 1 ¾ lb.) thinly sliced peeled russet potatoes
- 1 medium onion, coarsely chopped
- 1 ½ cups cubed cooked ham
- 1 can 10 ¾ ounce can cream of mushroom soup
- ½ cup milk
- 1 ½ cups shredded cheddar cheese
- ¼ teaspoon pepper

Instructions

1. Spray insert of a 3- to 4-quart slow cooker with cooking spray.
2. In a large bowl, mix potatoes, onion, and ham.
3. In a medium bowl mix the soup, milk, and pepper. and pour over the potato mixture.
4. Spoon potatoes, ha and onions into a slow cooker and pour soup mixture on top.
5. Sprinkle the cheddar cheese over everything.
6. Cover and cook on the high setting for 3 to 4 hours or until the potatoes are tender. Gently stir the potatoes before serving.

Nutrition Information

Yield 6 Serving Size 1 Amount Per Serving Calories 246 Total Fat 14g Saturated Fat 6g Trans Fat 0g Unsaturated Fat 6g Cholesterol 51mg Sodium 878mg Carbohydrates 14g Fiber 1g Sugar 2g Protein 16g

Category

1. Crockpot Recipes

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