

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 ¼ lb.) thinly sliced peeled russet potatoes
- 1 medium onion, coarsely chopped
- 1 ½ cups cubed cooked ham
- 1 can 10 ¼ 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 Protein16g

Category

1. Crockpot Recipes

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