

Slow Cooker 4-Ingredient Garlic Parmesan Potatoes

## **Description**

**Ingredients** 

default watermark 2 pounds of potatoes, cubed

3 tablespoons olive oil

4 cloves garlic, minced

1/2 cup grated Parmesan cheese

## **Directions**

- 1. Place the cubed potatoes in the slow cooker.
- 2. Drizzle the olive oil over the potatoes and toss to coat evenly.
- 3. Add the minced garlic and half of the Parmesan cheese, stirring to combine.
- 4. Cover and cook on low for 4-5 hours or until the potatoes are tender.
- 5. Before serving, sprinkle the remaining Parmesan cheese over the potatoes and give them a gentle stir.

## **Variations & Tips**

For a little extra kick, try adding a pinch of red pepper flakes or a teaspoon of Italian seasoning to the mix. If youâ??re a fan of herbs, rosemary or thyme would complement the flavors nicely. You can also switch up the cheeseâ??try using Asiago or Pecorino Romano for a different twist. For a creamier texture, stir in a tablespoon of butter just before serving.

## Category

1. Crockpot Recipes

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