



Slow Cooker 4-Ingredient Garlic Parmesan Potatoes

Description

Ingredients

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 you're a fan of herbs, rosemary or thyme would complement the flavors nicely. You can also switch up the cheese—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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