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Slow Cooker 6-Ingredient Scalloped Potatoes

Description

Ingredients

- 4 cups Yukon gold potatoes, thinly sliced
- 1 cup shredded cheddar cheese
- 1 cup heavy cream
- 1/2 cup chicken broth
- 1 teaspoon garlic powder
- Salt and pepper to taste

Directions

1. Lightly grease the inside of your slow cooker with cooking spray or a little butter.
2. Layer half of the sliced potatoes in the bottom of the slow cooker.
3. Sprinkle half of the shredded cheddar cheese over the potatoes.
4. In a small bowl, mix together the heavy cream, chicken broth, garlic powder, salt, and pepper.
5. Pour half of the cream mixture over the cheese and potatoes.
6. Repeat the layers with the remaining potatoes, cheese, and cream mixture.
7. Cover and cook on low for 6-7 hours, or until the potatoes are tender and the cheese is bubbly.
8. Once cooked, let the dish sit for about 10 minutes before serving to allow the sauce to thicken.

Variations & Tips

For a bit of a kick, add a pinch of cayenne pepper or some sliced jalapeños to the cream mixture. If you're a fan of bacon, sprinkle some cooked, crumbled bacon between the layers for extra flavor. You can also experiment with different cheeses like Gruyère or Parmesan for a unique twist. To make it a complete meal, add some cooked, shredded chicken or ham into the layers.

Category

1. Crockpot Recipes

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