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Slow Cooker 6-Ingredient Scalloped Potatoes

Description

Ingredients

- 4 cups Yukon gold potatoes, thinly sliced a term shredded cheddar cheese
- 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 youâ??re a fan of bacon, sprinkle some cooked, crumbled bacon between the layers for extra flavor. You can also experiment with different cheeses like GruyÃ"re 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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