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Slow Cooker Garlic Parmesan Mashed Potatoes

Description

Ingredients

3 pounds of potatoes, peeled and chopped
4 cloves garlic, minced
1 cup chicken broth
1/2 cup unsalted butter, melted
1 cup grated Parmesan cheese
1/2 cup heavy cream
Salt and pepper to taste
Fresh parsley, chopped, for garnish (optional)

Directions

Place the chopped potatoes and minced garlic into the slow cooker.
Pour in the chicken broth, ensuring the potatoes are mostly covered.
Cover and cook on high for 3-4 hours or on low for 7-8 hours, until potatoes are tender.
Mash the potatoes directly in the slow cooker using a potato masher or a fork.
Stir in the melted butter, Parmesan cheese, and heavy cream until combined and creamy.
Season with salt and pepper to taste.
Garnish with fresh parsley before serving, if desired.

Variations & Tips

For a lighter version, you can substitute half of the butter with olive oil and use half-and-half instead of heavy cream. If garlic is too strong for some family members, try using roasted garlic for a milder flavor. You can also add a splash of chicken broth at the end for extra moisture if your potatoes seem too thick. For a cheesy twist, mix in some shredded cheddar or mozzarella along with the Parmesan. Feel free to add some cooked and crumbled bacon for a savory touch that kids might enjoy. For those inclined to a bit of heat, a sprinkle of red pepper flakes can offer a nice kick to the creamy potatoes.

Category

1. Crockpot Recipes

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