

Creamy Crockpot Cheesy Potatoes Recipe Your Family Will Love

If you're looking for a crowd-pleasing side that's effortless yet wildly comforting, these



TIME
15 min

METHOD
Slow cooker

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INGREDIENTS

- 1 (32 oz) bag frozen diced hash browns
- 2 cups shredded cheddar cheese, divided
- 1 (10.5 oz) can cream of chicken soup
- 1 cup sour cream
- 1/2 cup melted butter
- 1/2 cup chopped onion (optional)
- Salt and pepper, to taste
- Optional garnish: Chopped green onions or fresh parsley

DIRECTIONS

1. In a large bowl, combine the cream of chicken soup, sour cream, melted butter, chopped onion (if using), salt, and pepper.
2. Stir in the frozen hash browns and 1 1/2 cups of the shredded cheese until everything is well coated.
3. Pour the mixture into a greased crockpot and spread it out evenly.
4. Cover and cook: On LOW for 4-5 hours
5. Or on HIGH for 2-3 hours, until hot and bubbly.
6. Sprinkle the remaining 1/2 cup of cheese on top and cook uncovered for an additional 15 minutes, until the cheese is fully melted.
7. Garnish with chopped green onions or parsley before serving.

SWAPS & NOTES

-it tastes like something Grandma would make, but with the convenience of modern life.

Toss everything into the slow cooker, walk away, and return to the most mouthwatering aroma.

Cheese Choices: Mix in Monterey Jack, Colby, or pepper jack for variety.

Add Protein: Toss in cooked bacon, diced ham, or shredded rotisserie chicken.

TIPS FOR SUCCESS

Spray your crockpot with nonstick cooking spray or use a slow cooker liner for easy cleanup.

Don't stir too often during cooking-let the heat work its magic.

You can transfer to a baking dish and broil for a few minutes before serving.

Double the batch if serving a crowd or holiday table. ?

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/creamy-crockpot-cheesy-potatoes-recipe-your-family-will-love/>