

## Crockpot Creamy Cheesy Potatoes - Just Set, Stir, and Serve

Slow-Cooked, Creamy, and Totally Addictive



**OVEN**  
**375°F**

**TIME**  
**5 min**

**METHOD**  
**Slow cooker**

**PRINT**  
**Recipe Card**

### INGREDIENTS

7-8 large potatoes, peeled and diced  
1 can (10.5 oz) cream of chicken soup (or cream of mushroom, cheddar, or celery)  
... cup butter (4 tbsp), melted  
 $\frac{1}{2}$  cup sour cream  
 $\frac{1}{2}$  tsp garlic powder  
 $\frac{1}{2}$  tsp black pepper  
1 tsp salt (or to taste)  
1 tsp dried parsley flakes  
... cup chopped green onion (or regular onion)  
Pinch of cayenne pepper (optional)  
1 cup shredded Mexican-style cheese (or cheddar, Colby Jack, etc.)

### DIRECTIONS

1. Prepare the Potatoes: Peel and dice your potatoes into bite-size cubes. Add them straight to your crockpot or slow cooker insert.
2. Mix the Sauce: Pour in the cream of chicken soup, melted butter, sour cream, garlic powder, pepper, salt, parsley, chopped onion, and a pinch of cayenne.
3. Stir until everything is well combined and the potatoes are fully coated.
4. Add the Cheese: Sprinkle in 1 cup of shredded cheese and mix to evenly distribute throughout the mixture.
5. Cook Low and Slow: Cover with the lid and cook on LOW for 4 to 6 hours, stirring every 2-3 hours to prevent sticking and ensure even cooking.
6. Potatoes are ready when they're fork-tender and infused with cheesy goodness.
7. Serve and Garnish: Once cooked, stir one final time and serve hot.
8. Garnish with additional green onions, more cheese, or a touch of parsley if desired.

### SWAPS & NOTES

. ? Why I Love This Recipe The slow cooker does all the work while you kick back, and the results are incredible: soft, tender potatoes swimming in a luscious, cheesy sauce. You can keep it mild or jazz it up with extra spice or bacon-it's endlessly customizable.

Soup Variations : Try cream of mushroom for a vegetarian option or cheddar soup for extra richness.

Cheese Options : Mexican blend melts beautifully, but cheddar or Monterey Jack work just as well.

