

Slow Cooker Amish Ham and Potato Casserole - A Comforting, No-Fuss Meal

Slow Cooker Amish Ham and Potato Casserole



OVEN
400°F

TIME
20-30 min

METHOD
Slow cooker

PRINT
Recipe Card

INGREDIENTS

2 lbs Russet or Yukon Gold potatoes, peeled and thinly sliced (about 1/4-inch thick)
2 cups cooked ham, diced (leftover ham is perfect!)
1 medium yellow onion, thinly sliced
1 (10.5 ounce) can condensed cream of mushroom soup
1 (10.5 ounce) can condensed cream of chicken soup
1 cup milk (whole or 2%)
1/2 cup sour cream (full-fat recommended)
1 teaspoon dried parsley flakes
1/2 teaspoon garlic powder
1/2 teaspoon salt (or to taste)
1/4 teaspoon black pepper
1 1/2 cups shredded sharp cheddar cheese, divided
1/2 cup grated Parmesan cheese (optional, for extra flavor)
Optional Garnish: Fresh chopped parsley, extra shredded cheese, or crispy fried onions

DIRECTIONS

1. Let your slow cooker do all the hard work for this amazing casserole:
2. Prepare : Slow Cooker: Lightly grease the inside of a 6-quart (or larger) slow cooker with cooking spray or butter.
3. Combine : Creamy Sauce: In a large bowl, whisk together the condensed cream of mushroom soup, condensed cream of chicken soup, milk, sour cream, dried parsley flakes, garlic powder, salt, and black pepper until well combined and smooth.
4. Layer : Casserole: Place about one-third of the thinly sliced potatoes in an even layer at the bottom of the prepared slow cooker.
5. Sprinkle with about one-third of the diced ham and one-third of the thinly sliced onion.
6. Spread about one-third of the creamy soup mixture over the ham and onion.
7. Sprinkle with about 1/2 cup of shredded sharp cheddar cheese.
8. Repeat the layers twice more, ending with the final layer of potatoes topped with the remaining creamy soup mixture.
9. Sprinkle the remaining 1 cup of shredded sharp cheddar cheese and the optional 1/2 cup grated Parmesan cheese over the top.
10. Slow : Cook: Cover the slow cooker and cook on LOW for 6-8 hours or on HIGH for 3-4 hours, or until the potatoes are completely tender. Cooking time can vary based on your slow cooker and potato thickness.
11. Serve: Once the potatoes are tender and the cheese is melted and bubbly, give the casserole a gentle stir

(optional, if you want a more cohesive mix) or simply scoop out portions. Taste and adjust seasoning if needed. Garnish with fresh chopped parsley or crispy fried onions if desired. Serve hot.

SWAPS & NOTES

Potatoes: Russet or Yukon Gold potatoes are ideal as they soften beautifully and contribute to the creamy texture.

Thinly slicing them (a mandoline can help!) ensures even cooking.

This is an excellent recipe for using up leftover holiday ham!

You can also use pre-cooked ham steak or deli ham.

TIPS FOR SUCCESS

Thinly Slice Potatoes: This is crucial for even cooking in the slow cooker.

Use a mandoline or a very sharp knife for uniform 1/4-inch slices.

Don't Overfill: Ensure your slow cooker is large enough (6-quart or more) for all the ingredients.

Overfilling can lead to uneven cooking.

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

Original recipe: <https://chefmaniac.com/slow-cooker-amish-ham-and-potato-casserole-a-comforting-no-fuss-meal/>