

## Slow Cooker Lipton Onion Potatoes: Easy, Flavorful & Tender Side Dish

Slow Cooker Lipton Onion Potatoes: Your Effortless, Flavorful Side Dish Superstar!



**OVEN**  
**350°F**

**METHOD**  
**Slow cooker**

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### INGREDIENTS

2 lbs small red or Yukon gold potatoes, halved or quartered (uniform size)

1 packet Lipton Onion Soup Mix (dry mix)

... cup olive oil

... cup unsalted butter, melted

2 cloves garlic, minced

$\frac{1}{8}$  tsp black pepper

$\frac{1}{8}$  tsp paprika (optional for color, sweet or regular)

Fresh parsley, chopped for garnish (optional)

Swaps and Notes:

**Potatoes:** Small red or Yukon gold potatoes are ideal because of their creamy texture and thin skins (no need to peel!). Larger potatoes can be used, but ensure they are cut into uniform, bite-sized pieces.

**Lipton Onion Soup Mix:** This is the key flavor driver! Other dry onion soup mixes can be used.

**Olive Oil & Butter:** The combination adds richness and helps the seasoning adhere.

**Garlic:** Freshly minced garlic provides the best aromatic flavor. Garlic powder can be used in a pinch (about  $\frac{1}{8}$  tsp).

**Paprika (Optional):** Adds a lovely color and a subtle warmth. Smoked paprika would add a deeper, smoky note.

**Fresh Parsley:** Adds a pop of color and freshness at the end.

#### Directions:

**Prepare the Potatoes:** Wash the small red or Yukon gold potatoes thoroughly. Cut them in half or quarters, depending on their size. Aim for pieces that are roughly uniform for even cooking.

**Season the Potatoes:** In a large bowl, combine the halved (or quartered) potatoes with the entire packet of Lipton Onion Soup Mix, ... cup olive oil, ... cup melted unsalted butter, 2 minced garlic cloves,  $\frac{1}{8}$  tsp black pepper, and  $\frac{1}{8}$  tsp paprika (if using). Toss vigorously until all the potato pieces are very well-coated with the seasoning mix.

**Set Up the Slow Cooker:** Lightly grease the inside of your slow cooker with cooking spray or a drizzle of olive oil to prevent sticking.

**Add Seasoned Potatoes:** Add the seasoned potatoes to the slow cooker, spreading them out evenly in a single layer if possible.

**Cook the Potatoes:** Cover the slow cooker with its lid. Cook on low heat for 4-5 hours, or on high heat for 2-3 hours, until the potatoes are tender when pierced with a fork. For best results and to ensure even seasoning and prevent any sticking, stir the potatoes once or twice during the cooking process.

**Finish and Serve:** Once the potatoes are tender, stir them gently again in the slow cooker to distribute all the delicious flavors and any accumulated juices. Garnish with fresh chopped parsley before serving for a pop of color and freshness.

#### Tips for Success:

**Uniform Potato Size:** Cutting potatoes into similar-sized pieces ensures they cook evenly.

**Coat Well:** Make sure every potato piece is thoroughly coated in the seasoning mix for maximum flavor.

**Stir During Cooking:** Stirring halfway through (and again near the end if on low) helps prevent sticking and ensures uniform tenderization and flavor distribution.

**Don't Overcook:** Cook until just tender. Overcooked potatoes can become mushy.

**Low vs. High Heat:** Low heat for a longer period generally results in a more evenly cooked and slightly creamier potato. High heat is faster but requires more monitoring.

#### Serving Suggestions and Pairings:

**Roasted Meats:** Perfect with roasted chicken, pork chops (like my Pork Chop Supreme - OMG), or beef roasts (like my Slow Cooker Pot Roast with Vegetables).

**Grilled Meats:** A fantastic side for grilled steak, burgers, or chicken.

Holiday Meals: An easy and delicious addition to your holiday spread.

Casual Dinners: Elevates a simple weeknight meal.

Storage and Leftover Tips:

More Recipes You Will Love:

## DIRECTIONS

1. Making : Slow Cooker Lipton Onion Potatoes is incredibly easy - just mix, set, and enjoy!
2. Prepare the : Potatoes: Wash the small red or Yukon gold potatoes thoroughly. Cut them in half or quarters, depending on their size. Aim for pieces that are roughly uniform for even cooking.
3. Season the : Potatoes: In a large bowl, combine the halved (or quartered) potatoes with the entire packet of Lipton Onion Soup Mix, ... cup olive oil, ... cup melted unsalted butter, 2 minced garlic cloves,  $\frac{1}{2}$  tsp black pepper, and  $\frac{1}{2}$  tsp paprika (if using). Toss vigorously until all the potato pieces are very well-coated with the seasoning mix.
4. Set : Up the Slow Cooker: Lightly grease the inside of your slow cooker with cooking spray or a drizzle of olive oil to prevent sticking.
5. Add : Seasoned Potatoes: Add the seasoned potatoes to the slow cooker, spreading them out evenly in a single layer if possible.
6. Cook the : Potatoes: Cover the slow cooker with its lid. Cook on low heat for 4-5 hours, or on high heat for 2-3 hours, until the potatoes are tender when pierced with a fork. For best results and to ensure even seasoning and prevent any sticking, stir the potatoes once or twice during the cooking process.
7. Finish and : Serve: Once the potatoes are tender, stir them gently again in the slow cooker to distribute all the delicious flavors and any accumulated juices. Garnish with fresh chopped parsley before serving for a pop of color and freshness.
8. Tips for Success: Uniform Potato Size: Cutting

potatoes into similar-sized pieces ensures they cook evenly.

9. **Coat : Well:** Make sure every potato piece is thoroughly coated in the seasoning mix for maximum flavor.
10. **Stir : During Cooking:** Stirring halfway through (and again near the end if on low) helps prevent sticking and ensures uniform tenderization and flavor distribution.
11. **Don't : Overcook:** Cook until just tender. Overcooked potatoes can become mushy.
12. **Low vs. High Heat:** Low heat for a longer period generally results in a more evenly cooked and slightly creamier potato. High heat is faster but requires more monitoring.
13. **Serving Suggestions and Pairings:** These Slow Cooker Lipton Onion Potatoes are an incredibly versatile and flavorful side dish that complements almost any main course:
14. **Roasted : Meats:** Perfect with roasted chicken, pork chops (like my Pork Chop Supreme - OMG), or beef roasts (like my Slow Cooker Pot Roast with Vegetables).
15. **Grilled : Meats:** A fantastic side for grilled steak, burgers, or chicken.
16. **Holiday : Meals:** An easy and delicious addition to your holiday spread.
17. **Casual : Dinners:** Elevates a simple weeknight meal.
18. For other fantastic slow cooker dishes, consider my Slow Cooker Chicken & Gravy or my Slow Cooker Beef Brisket with BBQ Sauce.
19. **Storage and Leftover Tips:** Leftover Slow Cooker Lipton Onion Potatoes can be stored in an airtight container in the refrigerator for up to 3-4 days. To reheat, gently warm in the microwave or spread out on a baking sheet and reheat in a 350°F (175°C) oven until heated through. They will still be tender and flavorful.
20. **More Recipes You Will Love:** If you loved the tender potatoes, savory flavors, and ease of this slow cooker side dish, here are a few more fantastic savory recipes that I think you'll absolutely love:
21. For another comforting potato dish with a breakfast twist, check out my Tater Tot Breakfast Bowl with Sausage Gravy.
22. If you're a fan of hearty beef stews, my : Classic, Hearty Beef Stew is a must-try.
23. For an incredibly cheesy and easy-to-make ground beef meal, my Cheesy Ground Beef Rice Casserole is a great option.
24. And for a hearty skillet meal with sausage, my This Tomato Skillet with Okra and Sausage Is My Favorite Quick Dinner Packed with Southern Flavor is a fantastic choice.
25. **Final Thoughts:** These Slow Cooker Lipton Onion Potatoes are a true culinary gem - incredibly easy to make, packed with savory flavor, and wonderfully tender. They're perfect for bringing comfort and deliciousness to any meal without fuss. Give them a

slow cook, and enjoy this effortless side dish superstar!

## SWAPS & NOTES

of Lipton Onion Soup Mix, garlic, and butter, it's the ultimate set-it-and-forget-it comfort food side, perfect for any family dinner or gathering here in Marion, South Carolina.

**Why I Love This Recipe** I'm a huge advocate for slow cooker recipes that deliver big on flavor with minimal hands-on time.

What I particularly love about these Lipton Onion Potatoes is their incredible simplicity and the profound savory depth they achieve.

The potatoes become wonderfully tender, absorbing all the aromatic goodness from the onion soup mix, garlic, butter, and olive oil.

## TIPS FOR SUCCESS

**Uniform Potato Size:** Cutting potatoes into similar-sized pieces ensures they cook evenly.

**Coat Well:** Make sure every potato piece is thoroughly coated in the seasoning mix for maximum flavor.

**Stir During Cooking:** Stirring halfway through (and again near the end if on low) helps prevent sticking and ensures uniform tenderization and flavor distribution.

**Don't Overcook:** Cook until just tender.

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

Original recipe: <https://chefmaniac.com/slow-cooker-lipton-onion-potatoes-easy-flavorful-tender-side-dish/>