

Slow Cooker Cheesy Ham & Potato Soup: The Coziest Easy Dinner for Busy Nights

Slow Cooker Cheesy Ham & Potato Soup



TIME
30 min

METHOD
Slow cooker

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INGREDIENTS

- 4 cups diced ham
- 6 cups chicken broth
- 4 cups diced potatoes
- 1 cup diced onions
- 1 cup diced celery
- 1 cup diced carrots
- 2 cloves garlic, minced
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1 cup milk
- 1 cup shredded cheddar cheese

DIRECTIONS

1. Add the base ingredients: In your slow cooker, combine the diced ham, chicken broth, diced potatoes, onions, celery, carrots, minced garlic, salt, and black pepper. Stir everything together so the ingredients are evenly distributed.
2. Cook low and slow: Cover and cook on low for 6 to 8 hours or on high for 3 to 4 hours. The soup is ready for the final step when the potatoes are tender and the vegetables are fully softened.
3. Add the creamy finish: During the last 30 minutes of cooking, stir in the milk and shredded cheddar cheese. Mix well until the cheese is melted and the soup is heated through. This step gives the broth its creamy, cheesy texture without overcooking the dairy.
4. Serve hot: Ladle the soup into bowls and serve immediately while it's hot and creamy. A little extra shredded cheese on top is never a bad idea.

SWAPS & NOTES

One of the best things about this soup is how flexible it is.
Potatoes: Yukon Gold or Russet potatoes both work well.

Yukon Gold potatoes give a slightly creamier texture, while Russets break down more and help thicken the soup naturally.
Ham: Leftover baked ham is ideal, but store-bought diced ham works just fine too.

TIPS FOR SUCCESS

For the best texture and flavor, keep these easy tips in mind: Dice your potatoes into evenly sized pieces so they cook at the same rate.

Pre-shredded cheese often contains anti-caking agents that can make the soup slightly grainy.

Stir gently after adding the milk and cheese to help everything blend smoothly.

For a thicker soup, mash some of the potatoes right in the slow cooker before adding the cheese.

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

Original recipe: <https://chefmaniac.com/slow-cooker-cheesy-ham-potato-soup-the-coziest-easy-dinner-for-busy-nights/>