

Slow Cooker Onion Butter Potatoes: The Easiest Comfort Food Side Dish

Slow Cooker Onion Butter Potatoes



METHOD

Slow cooker

PRINT

Recipe Card

SAVE

PDF

SOURCE

ChefManiac

INGREDIENTS

Use the ingredients from your original recipe source for Slow Cooker Onion Butter Potatoes .

DIRECTIONS

1. **Prep the potatoes:** Wash and cut the potatoes as needed based on the original recipe. If you're using small potatoes, you may only need to halve them. The goal is evenly sized pieces so they cook at the same rate.
2. **Add everything to the slow cooker:** Place the potatoes in the slow cooker and add the remaining ingredients from the original recipe. Toss well so the potatoes are evenly coated in the buttery onion mixture.
3. **Cook until tender:** Cover and cook until the potatoes are fork-tender and infused with flavor. Stir once or twice during cooking if needed, depending on your slow cooker and how the butter settles.
4. **Finish and serve:** Once the potatoes are soft and fully cooked, give them a final stir and serve warm. Spoon any buttery onion mixture from the bottom over the top for extra flavor.

SWAPS & NOTES

This kind of recipe is usually very forgiving, which makes it easy to adjust to your preferences.

Potatoes: Baby potatoes or Yukon Gold potatoes are especially good because they hold their shape well and stay creamy inside.

Butter: Since butter is one of the main flavors here, using a good-quality butter makes a difference.

Onion flavor: Whether the recipe uses onion soup mix, chopped onions, or seasoning, that savory onion element is what gives the dish its signature taste.

TIPS FOR SUCCESS

A few easy tips will help this side dish turn out even better: Cut the potatoes into similar sizes for even cooking.

Don't overfill the slow cooker, or the potatoes may cook unevenly.

Stir gently so the potatoes stay intact.

Taste before serving in case the dish needs a little extra salt or pepper.

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

Original recipe: <https://chefmaniac.com/slow-cooker-onion-butter-potatoes-the-easiest-comfort-food-side-dish/>