

Slow Cooker Cheesy Potatoes: A Simple, Crowd-Pleasing Side Dish

5-Ingredient Slow Cooker Cheesy Shredded Potatoes



METHOD

Slow cooker

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INGREDIENTS

Frozen shredded potatoes
Shredded cheese
Cream-based soup or sauce component
Sour cream or another creamy binder
Butter

DIRECTIONS

1. Prepare the Slow Cooker: Lightly grease the inside of your slow cooker or crockpot so the potatoes do not stick as they cook.
2. Combine the Ingredients: In a large bowl, mix together the shredded potatoes, cheese, creamy base ingredients, and melted or softened butter until everything is evenly coated.
3. Transfer to the Slow Cooker: Spoon the mixture into the prepared slow cooker and spread it into an even layer.
4. Cook Low and Slow: Cover and cook on low until the potatoes are tender, hot throughout, and the mixture is creamy and fully heated through. Stir once or twice if needed, depending on your slow cooker.
5. Serve Warm: Once the potatoes are done, give them a gentle stir and serve warm. Add a little extra cheese on top if you want an even more indulgent finish.

SWAPS & NOTES

This style of cheesy potato recipe is wonderfully forgiving, which is part of the reason it works so well for everyday cooking.

Frozen shredded potatoes make prep incredibly easy, and there is no need to thaw them unless your specific recipe version calls for it.

Cheddar is the usual go-to for that classic cheesy flavor, but Colby Jack or a Mexican blend can also work if that is what you have on hand.

If you want to add a little more flavor, garlic powder, onion powder, black pepper, or chopped green onions are easy extras, though the beauty of this recipe is really in its simplicity.

TIPS FOR SUCCESS

One of the best things you can do for a recipe like this is use a good melting cheese.

Freshly shredded cheese tends to melt a little more smoothly than pre-shredded varieties, though both will work.

If you want a creamier texture, stirring once during cooking can help distribute the cheese and creamy ingredients more evenly.

Try not to overcook the potatoes, especially if your slow cooker runs hot.

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

Original recipe: <https://chefmaniac.com/slow-cooker-cheesy-potatoes-a-simple-crowd-pleasing-side-dish/>