

Easy Crockpot Scalloped Potatoes Recipe

A cozy, family-friendly crockpot scalloped potatoes recipe with simple ingredients and full step-by-step instructions.



PREP

10 minutes

COOK

30 minutes

TOTAL

40 minutes

SERVES

6 servings

INGREDIENTS

For the Potatoes:

2 1/2 lbs 1.1 kg potatoes, thinly sliced (Yukon Gold or Russet work best)

For the Cream Sauce:

3 tablespoons unsalted butter

1 small onion finely chopped

3 cloves garlic minced

3 tablespoons all-purpose flour

2 cups milk whole milk preferred

1 cup heavy cream

1 1/2 cups shredded cheddar cheese

1/2 cup grated Parmesan cheese

1 teaspoon salt

1/2 teaspoon black pepper

1/2 teaspoon paprika optional

1/2 teaspoon dried thyme optional

DIRECTIONS

1. Prepare the potatoes: Wash, peel (optional), and slice the potatoes into thin slices (about 1/8 inch). Try to keep the slices as even as possible for consistent cooking.
2. Start the creamy sauce: Melt the butter in a saucepan over medium heat. Add the chopped onion and cook for 3 to 4 minutes until soft. Stir in the minced garlic and cook for another 30 seconds until fragrant.
3. Build the roux: Sprinkle the flour into the pan and whisk continuously for 1 minute.
4. Add the liquids: Slowly pour in the milk and heavy cream, whisking constantly to avoid any lumps. Cook for 3 to 5 minutes until the mixture is slightly thickened.
5. Melt the cheese: Remove from heat and add the cheddar cheese, Parmesan, salt, pepper, paprika, and thyme. Stir until the cheeses melt completely and the sauce becomes perfectly smooth.
6. Layer in the crockpot: Lightly grease the inside of your slow cooker. Add an even layer of sliced potatoes to the bottom. Pour some of the cheese sauce over the potato layer. Repeat these layers until all the potatoes and sauce are used.
7. Cook: Cover and cook on LOW for 6 to 7 hours, or on HIGH for 3 to 4 hours. The potatoes are done when they are tender and easily pierced with a fork.
8. Rest before serving: Turn off the slow cooker and let the dish sit uncovered for 10 to 15 minutes. The sauce will thicken beautifully as it cools slightly. Serve hot and enjoy!

SWAPS & NOTES

Pro-Tip: Do not skip the resting period at the very end!

Letting the potatoes sit with the slow cooker off allows the starchy cheese sauce to set up and cling perfectly to every single slice.

TIPS FOR SUCCESS

Taste and adjust seasoning before serving.

Let hot baked dishes rest briefly before scooping.

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

Original recipe: <https://chefmaniac.com/easy-crockpot-scalloped-potatoes-recipe/>