

Copycat Marie Callender's Potato Cheese Soup {Slow Cooker}

If you loved Marie Callender's Potato Cheese soup, you can now make this slow cooker version at home.



Prep Time
25 mins

Cook Time
7 hrs

Total Time
7 hrs 25 mins



4.89 from 9 votes

Course: Soup Cuisine: American

Keyword: Copycat Marie Callender's Potato Cheese Soup Servings: 8 Calories: 352kcal

Author: Sarah Olson

Equipment

- Slow Cooker- 6 quart or larger

Ingredients

- 32 oz. chicken broth
- 7 cups potatoes (6-7 cups), peeled and 1/4 inch sliced
- 1/2 cup white onion diced
- 1 1/2 cups celery diced

Add this add the end!

- 16 oz. velveeta cheese (this is the smaller box)
- 8 oz. sharp cheese grated (do not buy pre-shredded or it won't melt well)

Optional Serving Ideas

- cornbread
- honey butter

Instructions

1. Add the chicken broth, potatoes, onion, and celery to the slow cooker. Cover and cook on LOW for 7-8 hours.
2. Cut the velveeta into small cubes, add that and the shredded sharp cheddar to the slow cooker, stir gently until the cheese melts. (Some potatoes will break apart, this is ok because it will help thicken the soup.)
3. Serve with cornbread and honey butter, enjoy!

Nutrition

Calories: 352kcal | Carbohydrates: 30g | Protein: 23g | Fat: 16g | Saturated Fat: 10g | Cholesterol: 54mg | Sodium: 1523mg | Potassium: 1083mg | Fiber: 5g | Sugar: 6g | Vitamin A: 926IU | Vitamin C: 29mg | Calcium: 598mg | Iron: 6mg