

Crock Pot Loaded Baked Potato Soup

Prep time

30 mins

Cook time

6 mins

Total time

36 mins

If you like loading your baked potatoes with all kinds of delicious ingredients, then you'll love this Crock Pot Loaded Baked Potato Soup recipe!

Author: Ashley

Recipe type: dinner

Serves: 5-6



Ingredients

- 6 large potatoes, peeled and cubed (I used Russet)
- ½ large onion, diced
- 1 quart chicken broth
- 2 garlic cloves, minced
- ¼ cup unsalted butter
- 8 strips of bacon, cooked crisp, drained and crumbled
- Salt to taste
- Pepper to taste
- 1 cup cream or 1 cup of half and half
- 1 cup shredded sharp cheddar cheese
- **Garnish:** chives, green onions, sour cream, bacon, cheese. Top it just like a baked potato!

Instructions

1. Cook up the bacon and crumble (if you are feeling lazy you can buy the precooked bacon!). *Cooking some bacon in the soup really gave it amazing flavor*Combine first 8 ingredients in a large slow cooker and cook on high for 3-4 hours or low for 6-8 hours (make sure potatoes are tender). Mash potatoes until coarsely chopped and soup is slightly thickened.
2. Stir in cream (or half and half) and cup of cheese in the last half hour of cooking (just stir and cook on low until all is blended - dairy gets funny and starts to break down when it is cooked too long). Garnish with toppings of your choice.
3. *Serve with cornbread or beer bread! Delicious!*

Recipe by Wishes and Dishes at <https://wishesndishes.com/loaded-baked-potato-soup-slow-cooker/>