

Slow Cooker Baked Potato Soup

This recipe makes a ton of soup! Great recipe for having leftovers or great to serve company.

| Prep Time | Cook Time | Total Time |
|-----------|-----------|---------------|
| 20 mins | 8 hrs | 8 hrs 20 mins |



5 from 8 votes

Course: Soup Cuisine: American Keyword: Baked Potato Soup
 Servings: 10 Calories: 247kcal Author: Sarah Olson

Equipment

- Slow Cooker- 6 quart or larger

Ingredients

- 4 lbs. russet potatoes
- 1 white onion, diced
- 5 whole garlic cloves (keep them whole) or 1/4 tsp garlic powder
- 7 cups Chicken broth
- 1/4 tsp. Black Pepper
- 16 oz. Cream cheese (2 blocks total)

Toppings

- Sour Cream
- Cheddar cheese grated
- Green Onion or chives sliced
- Cooked Bacon crumbled

Instructions

1. Peel, and dice your potatoes in a small dice. Add potatoes, garlic, onion, black pepper and chicken broth to slow cooker.
2. Cook on LOW for 8-10 hours or HIGH for 5 hours without opening the lid during the cooking time.
3. You are now going to blend about 2/3's of the soup with the cream cheese in your blender, you may need to do this in batches. Or use an immersion blender right in your slow cooker.
4. Season the soup with salt to taste.
5. Serve with desired toppings.

Notes

Feeding a large crowd?

I often make this recipe for a large crowd and cooking enough bacon is almost impossible, it goes quickly as a topping for this soup. My solution for that is to cook and crumble one pound of bacon and stir it into the soup after cooking, then everyone gets an equal amount.

How can I make this recipe low fat?

- Fat-free or low-fat cream cheese
- Turkey Bacon
- Low-fat sour cream and cheese (or leave off, still good without!)

Can I freeze this?

- Most of my recipes can be put in the freezer after cooking but sadly this recipe does not work well.
- The texture of the potatoes turn grainy and mealy and cream turns foamy.
- If this recipe seems too big for you to finish up, cut the recipe in half. Or package up right away for a family member who lives in another household.

Nutritional Values are approximate. The toppings are not included in this calculation.

Nutrition

Calories: 247kcal | Carbohydrates: 38g | Protein: 8g | Fat: 7g | Saturated Fat: 4g | Cholesterol: 24mg | Sodium: 824mg | Potassium: 1016mg | Fiber: 2g | Sugar: 4g | Vitamin A: 250IU | Vitamin C: 22.7mg | Calcium: 103mg | Iron: 2mg

Slow Cooker Baked Potato Soup <https://www.themagicalslowcooker.com/baked-potato-soup/>