

Slow Cooker Beef and Potatoes Au Gratin

Beef, Potatoes and Cheese layered in the slow cooker.

Prep Time 25 mins	4 hrs	Total Time 4 hrs 25 mins
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4.9 from 69 votes

Course: Main Course Cuisine: American

Keyword: Beef and Potato Au Gratin Servings: 6 Calories: 556kcal

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Equipment

- Slow Cooker- 6 quart or larger

Ingredients

- 1 lb. ground beef plus a touch of salt and pepper to season
- 3 lbs. peeled russet potatoes sliced a ¼ inch thick (about 7 cups total after being sliced)
- 1 cup thinly sliced white onion
- 1 tsp. paprika
- 1/2 tsp. garlic powder
- 1 tsp. parsley
- 1 tsp salt
- 1/4 tsp. pepper
- 3 cups shredded sharp cheese
- 1/2 cup chicken broth or beef broth

Instructions

1. Brown the ground beef on the stove top, drain fat. Add a touch of salt and pepper to season.
2. In a small bowl combine the paprika, garlic powder, parsley, salt and pepper.
3. Add half of the potatoes in the slow cooker. Sprinkle over half of the onions, half of the seasonings, half of the meat, and half of the cheese. Repeat the layers again.
4. Drizzle over the broth evenly over the layers.
5. Cover and cook on high for 4 hours. Do not open the lid during the cooking time or the potatoes will not get soft.
6. Serve and enjoy!

Notes

Can I use a different kind of potato?

Yes, any kind of potato will work fine as long as you thinly slice them.

Can I use bacon instead of ground beef?

Yes, you can use 12-16 ounces of cooked and crumbled bacon instead of ground beef.

Nutrition

Calories: 556kcal | Carbohydrates: 45g | Protein: 35g | Fat: 27g | Saturated Fat: 15g | Cholesterol: 108mg | Sodium: 874mg | Potassium: 1317mg | Fiber: 4g | Sugar: 3g | Vitamin A: 1040IU | Vitamin C: 17mg | Calcium: 454mg | Iron: 4mg

Slow Cooker Beef and Potatoes Au Gratin <https://www.themagicalslowcooker.com/slow-cooker-beef-and-potato-au-gratin/>