

Slow Cooker Ham and Potato Cheese Soup

This super easy Slow Cooker Ham and Potato Cheese Soup has no morning prep involved! Just dump, go, and come home to a delicious meal the whole family loves!



3.5 from 174 votes

 Course	Main Dish
 Prep Time	5 minutes
 Cook Time	8 hours 5 minutes
 Total Time	8 hours 10 minutes
 Servings	6
 Calories	438kcal
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Ingredients

- 32 ounce bag frozen southern style hash browns
- 1/2 cup yellow onion diced (I use frozen diced onion!)
- 32 ounces chicken broth
- 1 1/2 - 2 cups diced ham
- 1/2 teaspoon garlic powder not in photo
- 1/2 teaspoon dried thyme
- 1/4 teaspoon pepper
- 8 ounces low-fat cream cheese
- 8 ounces block sharp cheddar cheese shredded (see note!)
- Bread and butter for serving

Instructions

1. To a 6-quart slow cooker, add the frozen potatoes, onion, chicken broth, ham, garlic powder, thyme, and pepper.
2. Cover and cook on LOW for 8 hours without opening the lid during the cooking time.
3. When the cooking time is up, add the cream cheese to a blender, and scoop some broth and hot potatoes into the blender with the cream cheese, just enough to get the blender moving, cover and blend until smooth.
4. Add the cream cheese mixture back into the rest of the soup in the slow cooker. Add the shredded cheese and stir until melted.
5. Serve warm with bread and butter.

Notes

Don't buy pre-shredded cheese for this recipe! It won't melt as well as block cheese shredded at home.

Nutrition

Calories: 438kcal | Carbohydrates: 34g | Protein: 28g | Fat: 22g | Saturated Fat: 12g | Cholesterol: 96mg | Sodium: 1867mg | Potassium: 702mg | Fiber: 2g | Sugar: 4g | Vitamin A: 587IU | Vitamin C: 24mg | Calcium: 356mg | Iron: 3mg

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