

Slow Cooker Lipton Onion Potatoes

Russet Potatoes slow cooked with olive oil and Lipton onion soup mix.

Prep Time	Cook Time	Total Time
20 mins	4 hrs	4 hrs 20 mins



Course: Side Dish Cuisine: American

Keyword: Lipton Onion Potatoes Servings: 8 Calories: 180kcal

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5 from 6 votes

Equipment

- Slow Cooker - 4 quart or larger

Ingredients

- 2 lbs. russet potatoes thinly sliced I used about 8 small potatoes
- 1/4 tsp. garlic powder
- 1/4 tsp. pepper
- 1 oz. packet Lipton Onion Soup mix
- 1/3 cup olive oil

Instructions

1. Spray slow cooker with non-stick spray.
2. Add the potatoes to the slow cooker in a spiral design if desired.
3. Sprinkle over the garlic powder, pepper and onion soup mix.
4. Drizzle the olive oil evenly over the potatoes.
5. Cover and cook on HIGH for 4 hours without opening the lid during the cooking time.

Notes

Nutritional values are approximate. Please use your own calculations if you require a special diet. The values below are for 1/8 of the recipe.

Nutrition

Calories: 180kcal | Carbohydrates: 23g | Protein: 3g | Fat: 9g | Saturated Fat: 1g | Sodium: 291mg | Potassium: 498mg | Fiber: 2g | Sugar: 1g | Vitamin C: 6.6mg | Calcium: 20mg | Iron: 1.1mg