

Slow Cooker Loaded Chicken Bacon Potato Soup

Baked potato soup WITH chicken in the slow cooker with deluxe topping.

Prep Time	Cook Time	Total Time
25 mins	8 hrs	8 hrs 25 mins



5 from 1 vote

Course: Soup Cuisine: American Keyword: chicken potato soup
Servings: 8 Calories: 359kcal Author: Sarah Olson

Equipment

- Slow Cooker - 5 quart or larger

Ingredients

- 1 1/2 lbs. boneless chicken breasts or thighs
- 5 cups peeled and cubed russet potatoes
- 1 cup diced white onion
- 6 slices cooked bacon sliced
- 1/4 tsp. salt
- 1/4 pepper
- 1 garlic clove minced
- 32 oz. container chicken broth
- 12 oz. cream cheese

For serving

- sour cream
- shredded cheese
- additional bacon
- sliced green onion

Instructions

1. Add the chicken, potatoes, onion, bacon, salt, pepper, garlic and chicken broth to the slow cooker.
2. Cover and cook on LOW for 8 hours.
3. Remove the chicken on to a plate, and dice. Don't add it back to the slow cooker yet.
4. Add a few ladles of the broth and potatoes to a blender, add the cream cheese to the blender. Cover and blend until smooth. Add this mixture to the slow cooker with the rest of the soup. Add the chicken and stir.
5. Serve with desired toppings.

Notes

Can I use ham or bacon instead of chicken?

Yes! Omit the chicken and replace with cooked crumbled bacon or diced ham.

How can I make this lower in calories?

You can use non-fat or low fat cream cheese. For the topping use low fat sour cream and cheese.

Nutrition

Calories: 359kcal | Carbohydrates: 21g | Protein: 25g | Fat: 19g | Saturated Fat: 9g | Cholesterol: 107mg | Sodium: 831mg | Potassium: 914mg | Fiber: 2g | Sugar: 3g | Vitamin A: 597IU | Vitamin C: 16mg | Calcium: 70mg | Iron: 2mg

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