

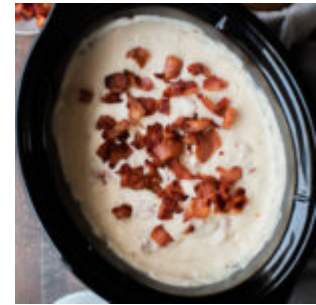
Slow Cooker Potato Bacon Soup

Creamy potato and bacon soup easily made in the slow cooker.

Prep Time
20 mins

Cook Time
5 hrs

Total Time
5 hrs 20 mins



5 from 1 vote

Course: Main Course Cuisine: American

Keyword: potato bacon soup Servings: 8 Calories: 357kcal

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Equipment

- Slow Cooker Size: 6-quart or larger

Ingredients

- 3 lbs. russet potatoes, peeled and diced
- 32 oz. chicken broth
- 1/2 tsp. garlic powder

Add at the end:

- 1/2 tsp. pepper
- 8 oz. cream cheese
- 1/2 lb. bacon, sliced, cooked and drained

Instructions

1. Add the diced and peeled potatoes to the slow cooker. Pour over the chicken broth, add the garlic powder and stir.
2. Cover and cook on high for 5 hours or for low for 9.
3. When the cooking time is up add the cream cheese to the potatoes and broth. Blend the soup up with an emersion blender or you can put the soup into a blender in batches. Or you can even mash it with a potatoes masher then stir. I like to leave a few of the potato chunks, but it's fine to blend it up completely.
4. Stir in the pepper and the cooked bacon. Serve and enjoy! The soup will start to thicken if the lid is kept off too long. Add water or more broth if needed.

Notes

Nutritional values are approximate. If you require a special diet, please use your own calculations. Recipes values are for 1/8 of the recipe

Nutrition

Calories: 357kcal | Carbohydrates: 33g | Protein: 9g | Fat: 21g | Saturated Fat: 9g | Cholesterol: 49mg | Sodium: 702mg | Potassium: 895mg | Fiber: 2g | Sugar: 1g | Vitamin A: 390IU | Vitamin C: 17.7mg | Calcium: 59mg | Iron: 1.9mg

Slow Cooker Potato Bacon Soup <https://www.themagicalslowcooker.com/slow-cooker-potato-bacon-soup/>