

Slow Cooker Scalloped Potatoes and Ham

Slow Cooker Scalloped Potatoes and Ham...simple, creamy sauce over slow cooked potatoes and ham. An easy recipe made in the morning and ready after your long day!



Prep Time
20 mins

Cook Time
8 hrs

Total Time
8 hrs 20 mins

★★★★★
5 from 1 vote

Course: Main Dish Cuisine: American Servings: 12 servings Calories: 352kcal

Ingredients

- 1/2 tsp cream of tartar
- 1 cup water
- 8-10 potatoes sliced
- 1/2 onion chopped
- 1 cup grated cheddar cheese
- 2 cans cream of chicken soup
- 2 pounds ham cubed or sliced
- 1 tsp paprika

Instructions

1. In a large bowl, dissolve cream of tartar in water and toss with sliced potatoes. Drain.
2. Put 1/2 of the potatoes in the slow cooker, sprinkle with onions, 1/2 cup of cheese, 1/2 of the ham and 1 can of cream of chicken soup.
3. Layer the rest of the potatoes, ham, cheese and the last can of cream of chicken soup.
4. Sprinkle with paprika.
5. Cover and cook on low for 8-10 hours or on high for 4 hours or until potatoes are tender.

Notes

You can skin the potatoes or leave the skin on. Leave out the ham if you'd just like a potato side dish.

Nutrition

Calories: 352kcal | Carbohydrates: 22g | Protein: 23g | Fat: 18g | Saturated Fat: 7g | Cholesterol: 60mg | Sodium: 1328mg | Potassium: 868mg | Fiber: 3g | Vitamin A: 280IU | Vitamin C: 16.5mg | Calcium: 124mg | Iron: 5.9mg

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