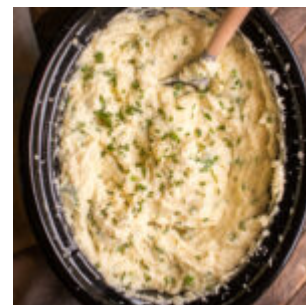


Slow Cooker Sour Cream and Onion Mashed Potatoes

Rich and oniony potatoes that go good with just about anything!

Prep Time	Cook Time	Total Time
25 mins	5 hrs	5 hrs 25 mins



5 from 1 vote

Course: Side Dish Cuisine: American

Keyword: sour cream and onion mashed potatoes Servings: 12

Calories: 257kcal Author: Sarah Olson

Equipment

- Slow Cooker- 6 quart or larger

Ingredients

- 5 lbs. Yukon gold potatoes, peeled and diced
- 1 cup white onion, minced
- 2 garlic cloves, peeled
- water to cover
- 1 tsp. salt
- 1/4 tsp. pepper
- 1/2 cup salted butter
- 16 oz. sour cream
- 1 bunch green onion sliced
- 1/4 cup chives

Instructions

1. Add the peeled and diced potatoes to the slow cooker. Add the minced white onion, garlic cloves and add water to cover.
2. Add the lid to the slow cooker. Cook on high for 5 hours without opening the lid during the cooking time.
3. When the cooking time is up, Drain the water off. I do this by using 2 pot holders and a spoon to hold the potatoes back, and pour off the water down the drain, it's tricky but can be done. Or you can dump the potatoes into a colander.
4. If you see the garlic cloves, remove them. I had a hard time getting them to blend up.
5. Add the stick of butter and bury it down in the potatoes to melt. Add the sour cream, salt and pepper. Using a mixer, blend the potatoes until smooth. You can use a potato masher and mash by hand if needed. Stir in the sliced green onion and chives.
6. Serve and enjoy!

Notes

Nutritional facts are approximate, please use your own calculations if you require a special diet.

Nutrition

Calories: 257kcal | Carbohydrates: 26g | Protein: 5g | Fat: 15g | Saturated Fat: 9g | Cholesterol: 39mg | Sodium: 276mg | Potassium: 858mg | Fiber: 5g | Sugar: 1g | Vitamin A: 530IU | Vitamin C: 23.9mg | Calcium: 106mg | Iron: 6.2mg

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