

SOUP

Hearty Homestyle Crockpot Potato Soup

A hearty potato soup that builds itself in the slow cooker while you do something else with your afternoon.

Prep: 15 minutes · Cook: 7 to 8 hours · Total: 7 hours 15 minutes · Servings: 8

Ingredients

- 6 cups diced, peeled potatoes
- 1 cup shredded cheddar cheese
- 1/2 cup cooked, crumbled bacon
- 1 packet ranch seasoning mix
- 4 cups chicken or vegetable broth
- 1 cup heavy cream (or half-and-half for a lighter version)
- Salt and pepper, to taste
- Optional garnish: extra cheese, bacon bits, chopped green onions, or chives

Instructions

- 1 Place the diced potatoes in the bottom of the crockpot. Sprinkle the ranch seasoning evenly over the potatoes, then add the shredded cheese and crumbled bacon on top.
- 2 Pour the broth over the layered ingredients until it covers them.
- 3 Cover and cook on low 7 to 8 hours, or high 4 hours, until the potatoes are tender and mash easily.
- 4 Stir in the heavy cream and season with salt and pepper. For a smoother soup, use an immersion blender to purée it to the consistency you want.
- 5 Ladle into bowls and garnish with extra cheese, bacon bits, and green onions or chives if desired.