



Long Livo

Creamy Slow Cooker Swamp Potatoes

15 min

Prep time

4

Servings

7 h

Cook time

Easy

Difficulty

7 h 15 min

Total time

American

Cuisine

Ingredients

Main Ingredients

- ☐ 2 lbs russet potatoes, peeled and diced
- ☐ 1 cup heavy cream
- ☐ 4 tbsp unsalted butter
- ☐ 2 cloves garlic, minced

- ☐ 1 tsp fresh thyme leaves
- ☐ 1 tsp fresh rosemary, minced
- ☐ Salt and freshly ground black pepper to taste

Optional Garnish

- ☐ 2 tbsp chopped fresh chives
- ☐ 1/4 cup grated parmesan cheese

Instructions

- 1 Place the diced potatoes in the slow cooker, then drizzle with melted butter; toss to coat.
- 2 In a small bowl, whisk together heavy cream, minced garlic, thyme, rosemary, salt, and pepper; pour over the potatoes.
- 3 Cover and cook on low for 6-8 hours, or until potatoes are fork-tender and the sauce has thickened.
- 4 Stir gently to combine; taste and adjust seasoning. Sprinkle with chives and parmesan if desired, then serve hot.

Nutrition per serving

420 kcal

Calories

6 g

Protein

35 g

Carbs

28 g

Fat

Tips & notes

- If the sauce looks too thick, add a splash of milk or broth to loosen.
- For a deeper flavor, sauté the garlic and herbs in the butter before adding to the cooker.
- A pinch of smoked paprika adds a subtle warmth without heat.