

Choco Fever Dream

Creamy Slow Cooker Swamp Potatoes

15 min Prep time	**7 h** Cook time	**7 h 15 min** Total time
4 Servings	**Easy** Difficulty	**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	6 g	35 g	28 g
Calories	Protein	Carbs	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.