

In the Kitchen - Easy Slow Cooker Potato Soup

Ingredients

- 30-ounce bag of frozen diced hash browns
- 32-ounce box of chicken broth
- 10-ounce can of cream of chicken soup
- 8 ounces of cream cheese (not fat-free)
- 3 ounces of bacon bits
- 1 cup shredded cheddar cheese
- salt and pepper to taste



Directions

1. Put the hash brown potatoes in the slow cooker. Add in the chicken broth, cream of chicken soup and half of the bacon bits. Add a pinch of salt and pepper.
2. Cook on low for 8 hours or until hash browns are tender.
3. An hour before serving, cut the cream cheese into small cubes. Place the cubes in the slow cooker. Mix a few times throughout the hour before serving.
4. Once the cream cheese is thoroughly mixed in, it's ready to serve.
5. Top with cheddar cheese and some additional bacon bits.

