

# Betty's Slow Cooker Loaded Baked Potato Soup



Published on Jan 14, 2017

Betty demonstrates how to make Slow Cooker Loaded Baked Potato Soup. This recipe was adapted from a version by 12 Tomatoes and Greater Good, also Simply Made with Love. It is great served with Sour Cream Cornbread (the previous video in Betty's Kitchen).

## Slow Cooker Loaded Baked Potato Soup

1 (32 oz.) bag frozen cubed hash browns, thawed  
4 cups chicken broth  
1 (10.5 oz.) can condensed cream of chicken soup  
1 (8 oz.) package cream cheese, softened and cut into cubes  
1 ½ cups sharp cheddar cheese, finely shredded, plus ½ cup extra for garnish  
¾ cup crumbled crisp bacon, plus ¼ cup extra for garnish  
¼ teaspoon dried rosemary  
coarse salt, to taste  
freshly ground black peppercorns, to taste

Combine hash browns, cheddar cheese, chicken broth, cream of chicken soup, crumbled bacon, and cream cheese in slow cooker. Season with rosemary, salt, and pepper. Mix thoroughly. Place lid on slow cooker and cook on HIGH for 3 hours, or until potatoes are tender, stirring occasionally. Taste and adjust seasoning, if necessary. Serve hot into soup bowls. Garnish with cheddar cheese and bacon bits. Enjoy! --Betty :)