

[Jump to Recipe](#) · [Print Recipe](#)

Introduction

The Slow Cooker Garlic Parmesan Potatoes recipe is an exquisite side dish that marries the rich flavors of garlic and Parmesan with the comforting texture of baby yellow potatoes. These potatoes, slow-cooked to perfection, are not only easy to prepare but also a guaranteed crowd-pleaser. Ideal for dinner parties or as a delightful accompaniment to any meal, these potatoes are a versatile and delicious choice.

Ingredients

| Quantity | Ingredient | Emoji |
|----------|----------------------------------|-------|
| 2 lbs | Baby Yellow Potatoes | 🍟 |
| 2 tbsp | Olive Oil | 🫒 |
| 2 Cloves | Garlic, minced | 🧄 |
| 1 tsp | Dried Thyme | 🌿 |
| 1 tsp | Dried Rosemary | 🌿 |
| 1 tsp | Dried Oregano | 🌿 |
| 1/2 tsp | Salt | 🧂 |
| 1/4 tsp | Black Pepper | 🌶️ |
| 1/2 cup | Grated Parmesan Cheese | 🧀 |
| 2 tbsp | Chopped Fresh Parsley (optional) | 🌿 |

Directions

Preparing the Potatoes

1. **Potato Preparation:** Cut the baby yellow potatoes as needed and place them in the slow cooker.

Creating the Flavor Mix

2. **Herb and Oil Mixture:** Combine olive oil, garlic, thyme, rosemary, oregano, salt, and black pepper in a bowl.

Cooking Process

3. **Coating and Cooking:** Pour the mixture over the potatoes, ensuring even coating. Cook on high for 2-3 hours or low for 4-6 hours.

Adding the Cheese

4. **Cheese Topping:** Once tender, sprinkle Parmesan cheese over the potatoes and stir until melted and well-coated.

Recipe Details

- **Prep Time:** 10 minutes
- **Cook Time:** 2-3 hours (High) or 4-6 hours (Low)
- **Total Time:** 2 hours 10 minutes to 6 hours 10 minutes
- **Yield:** Serves 4-6
- **Category:** Side Dish

Serving

5. **Garnishing and Serving:** Serve hot, garnished with fresh parsley if desired.

Variations and Tips

Customizing Your Dish

- **Different Potato Varieties:** Try with red or fingerling potatoes for a change.
- **Cheese Options:** Experiment with different cheeses like Asiago or Pecorino Romano.

FAQs

Can I Make This Dish Ahead of Time?

Yes, these potatoes can be reheated, making them a convenient make-ahead side dish.

How Can I Store Leftovers?

Store in an airtight container in the refrigerator for up to 3 days.

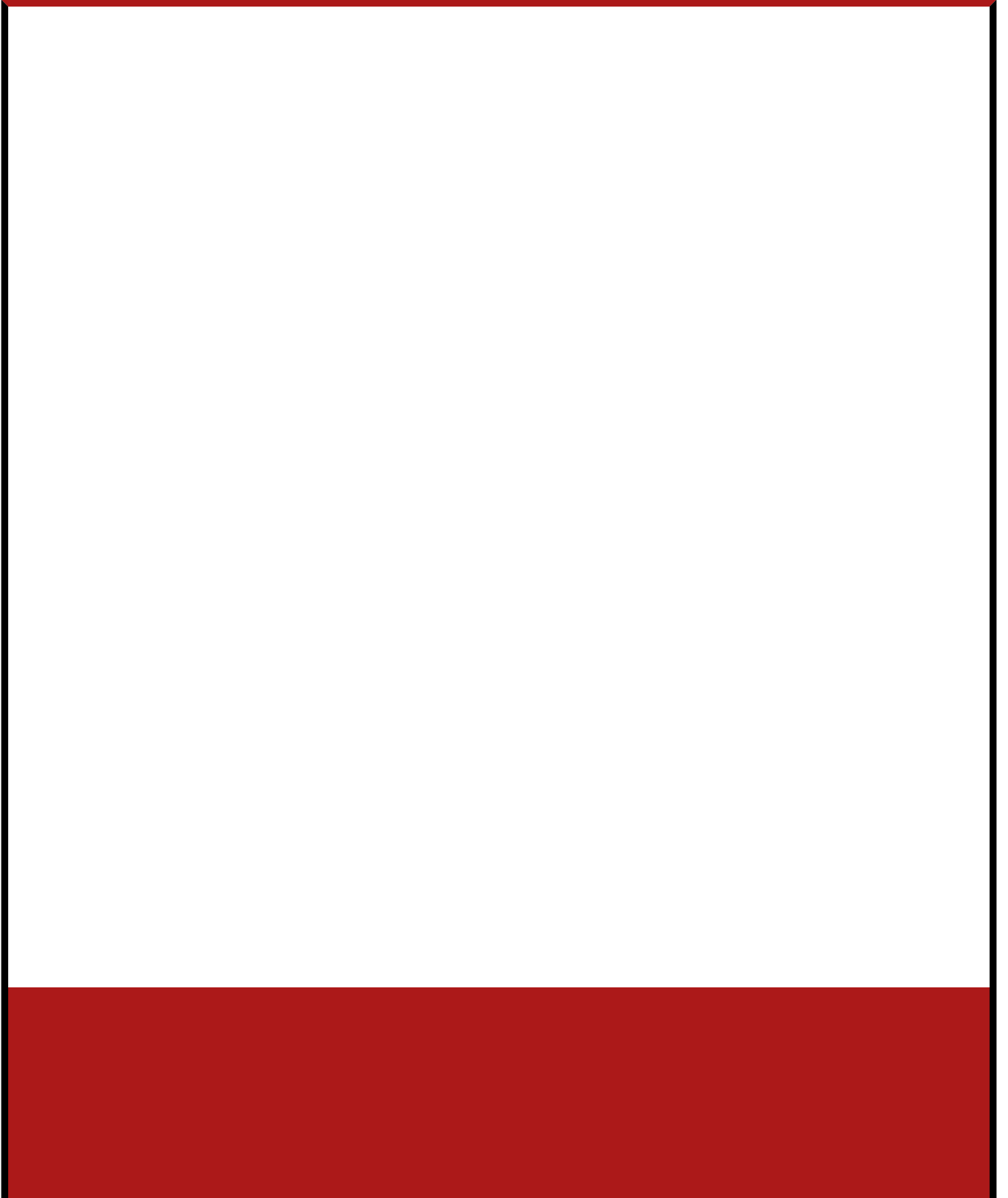
Can I Add Other Vegetables?

Absolutely! Carrots or green beans can be added for extra flavor and nutrition.

Conclusion

Slow Cooker Garlic Parmesan Potatoes are more than just a side dish; they are a testament to the simplicity and elegance of well-prepared potatoes. Perfect for any occasion, they are sure to become a beloved addition to your culinary repertoire.

- [Slow Cooker Garlic Parmesan Potatoes](#)
- [Slow Cooker Beef & Potato Au Gratin](#)
- [Slow Cooker Million Dollar Chicken](#)
- [Slow Cooker Candied Kielbasa Recipe](#)
- [Slow Cooker Sausage, Potatoes, and Cabbage Recipe](#)





Slow Cooker Garlic Parmesan Potatoes

Author: Elowen Thorn

Total Time: 2 hours 10 minutes to 6 hours 10 minutes

Yield: 4-6

PRINT RECIPE

The Slow Cooker Garlic Parmesan Potatoes recipe is an exquisite side dish that marries the rich flavors of garlic and Parmesan with the comforting texture of baby yellow potatoes. These potatoes, slow-cooked to perfection, are not only easy to prepare but also a guaranteed crowd-pleaser. Ideal for dinner parties or as a delightful accompaniment to any meal, these potatoes are a versatile and delicious choice.

Ingredients



Scale 1x2x3x

- 2 lbs Baby Yellow Potatoes □
- 2 tbsp Olive Oil □
- 2 Cloves Garlic, minced □
- 1 tsp Dried Thyme □
- 1 tsp Dried Rosemary □
- 1 tsp Dried Oregano □
- 1/2 tsp Salt □
- 1/4 tsp Black Pepper □
- 1/2 cup Grated Parmesan Cheese □
- 2 tbsp Chopped Fresh Parsley (optional)

Instructions

1. Cut the baby yellow potatoes in half or quarters, depending on their size, and place them in the slow cooker. You can also leave them whole if they are small enough.
2. In a small bowl, mix together the olive oil, minced garlic, dried thyme, dried rosemary, dried oregano, salt, and black pepper.
3. Pour the oil and herb mixture over the potatoes in the slow cooker, stirring to ensure each potato is coated.
4. Cover the slow cooker and cook on high for 2-3 hours or on low for 4-6 hours, stirring occasionally.
5. Once the potatoes are tender and cooked through, sprinkle the grated Parmesan cheese over the top. Stir until the cheese is melted and the potatoes are evenly

coated.

6. Serve the potatoes hot, garnished with chopped fresh parsley if desired.

Notes

CAN I MAKE THIS DISH AHEAD OF TIME?

Yes, these potatoes can be reheated, making them a convenient make-ahead side dish.

HOW CAN I STORE LEFTOVERS?

Store in an airtight container in the refrigerator for up to 3 days.

CAN I ADD OTHER VEGETABLES?

Absolutely! Carrots or green beans can be added for extra flavor and nutrition.

Prep Time: 10 minutes

Cook Time: 2-3 hours (High) or 4-6 hours (Low)

Category: Side Dish

Did you make this recipe?

Share a photo and tag us — we can't wait to see what you've made!

[@savorydiscovery](https://www.instagram.com/savorydiscovery)



[Can You Lose 7 Pounds in 1 Week by Drinking a Juice Made with Cucumber, Lemon, Ginger, and Pineapple?](#)



[Eliminate Aphids, Ants, and Bed Bugs Permanently with This Traditional Method](#)



My grandmother taught me how to make fermented garlic, and I still do it! It has saved me several times!