

## Crock Pot Potatoes

*These easy crock pot potatoes cook up with olive oil and herbs and save room in your oven or on the stove. The easiest side dish that takes minutes to toss into the slow cooker.*



Prep Time  
10 mins

Cook Time  
4 hrs

Course: Side Dish Cuisine: Italian Keyword: classic, potato, slow cooker  
Servings: 20 Calories: 134kcal Author: Denise

### Ingredients

- 5 lbs baby potatoes (halved; any color works)
- 7.5 tablespoons olive oil
- 2.5 teaspoon dried thyme leaves
- 1.25 teaspoon oregano
- 1.25 teaspoon salt

### Instructions

1. Toss potatoes in olive oil, thyme, oregano and salt. Transfer to a 6 quart slow cooker.
2. Cook on high for 3-4 hours.

### Storage

1. This recipe does not keep well for leftovers and is best enjoyed immediately.

### Nutrition

Serving: 1/8 of batch | Calories: 134kcal | Carbohydrates: 20g | Protein: 2g | Fat: 5g | Saturated Fat: 1g | Sodium: 152mg | Potassium: 477mg | Fiber: 3g | Sugar: 1g | Vitamin A: 10IU | Vitamin C: 22.8mg | Calcium: 16mg | Iron: 1mg