

Crock Pot Potatoes



I will break out my crock pot during the summer for easy and flavorful recipe. This recipe is dairy free, egg free, soy free, peanut free, tree nut free, fish free, shellfish free and can be made using dairy too.

The Recipe:

10 scallions, finely chopped (reserve 2 tablespoons to add as garnish)
4 garlic cloves, minced
2 teaspoon sea salt
2 teaspoons dried dill
1/2 teaspoon freshly ground pepper
4 pounds Yukon Gold Potatoes, sliced into 1/4 rounds
2 eight ounce containers of soy cream cream or dairy dependent on your allergy
3 tablespoons chopped fresh parsley - optional garnish
1/3 cup soy or dairy sour cream - optional garnish
Olive oil to coat crock pot

Directions

1. Coat crock pot with olive oil
2. In a small bowl, combine the scallions and garlic, set aside
3. Combine salt and pepper in small bowl, set aside.
4. Begin layering potatoes.
5. Sprinkle salt and pepper mixture over potatoes.
6. Spoon cream cheese next
7. Sprinkle scallion mixture.
8. Repeat potato, salt & pepper, cream cream and scallion pattern.
9. End your final layer with potatoes and salt and pepper.
10. Cook for three hours on high.
11. Stir potatoes and cook for another hour until the potatoes are cooked thoroughly.
12. Garnish with fresh parsley, sour cream or Kalamata Olives.

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