

Slow Cooker Scalloped Potatoes

Ingredients:

- 8 potatoes sliced thinly and salted
- 1 chopped onion
- 2 cups of ham, cooked and diced
- 1 ½ cups of cheese (cheddar, colby jack, or your choice)
- 10.25oz can of cream of chicken soup (you can use cream of mushroom too)
- ¾ cups of whole milk (use half and half for a creamier sauce)
- ½ tsp thyme
- ¼ tsp pepper

Sauce Directions:

1. Mix together cream of chicken soup, milk, thyme and pepper then set aside.

Assembly Directions:

1. Arrange half of your sliced potatoes in the bottom of your slow cooker.
2. Spread half the onions, ham, and cheese over the top.
3. Arrange the second half of your sliced potatoes over the top of your cheese layer.
4. Then spread the remaining onions, ham, and cheese over the top of those potatoes
5. Carefully pour the sauce mixture evenly over the top of your cheese (depending on how big your crockpot is, you may need to use a knife to allow the mixture to seep down the side, but get the whole mixture in there).
6. Cook on HIGH for 3-4 hours or LOW for 6-8.
7. Serve with sour cream and chives.

Original recipe from FavFamilyRecipes.com

<https://www.favfamilyrecipes.com/slow-cooker-au-gratin-potatoes-and-ham/>