

# Slow Cooker Ranch Potatoes

Serves 8

## Ingredients

- 3 pounds baby Dutch yellow potatoes
- 1/4 cup olive oil
- 1 packet (1 ounce) dry Ranch seasoning mix
- 1 tablespoon garlic, minced
- 1 tablespoon dried Parsley
- salt and pepper to taste
- 2 tablespoons grated Parmesan cheese

## Instructions

1. Wash and dry potatoes. Cut in halves.
2. In a bowl, combine potatoes, olive oil, Ranch seasoning mix, minced garlic, dried parsley, and salt and pepper to taste. Toss to fully coat potatoes.
3. Lightly grease the crockpot insert with nonstick cooking spray.
4. Transfer potatoes to crockpot and cover with lid. Cook on LOW for about 4 to 6 hours or on HIGH for about 3 to 5 hours until tender.
5. Leave the lid open partway during the last 40 to 50 minutes to crisp up potatoes.

Sprinkle with Parmesan cheese and dried Parsley. Serve hot.

Nutrition Facts	
Servings: 8	
Amount per serving	
<b>Calories</b>	<b>134</b>
	<b>% Daily Value*</b>
<b>Total Fat</b> 7.4g	<b>10%</b>
Saturated Fat 1.7g	<b>8%</b>
<b>Cholesterol</b> 4mg	<b>1%</b>
<b>Sodium</b> 540mg	<b>23%</b>
<b>Total Carbohydrate</b> 14.4g	<b>5%</b>
Dietary Fiber 2g	<b>7%</b>
Total Sugars 1g	
<b>Protein</b> 2.6g	