

Slow-Cooker Olive Oil–Rosemary Mashed Potatoes

 0 comments

SIDE DISHES

POTATOES

SLOW COOKER

A cookbook recipe exclusively for All-Access members from [The Complete Slow Cooker](#)

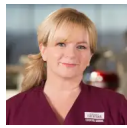
SERVES 10 to 12

TIME 5 to 6 hours on low or 3 to 4 hours on high

SLOW COOKER SIZE 5 to 7 quarts

WHY THIS RECIPE WORKS

For evenly cooked potatoes in the slow cooker, we used a small amount of water and a parchment shield to create a moist, steamy environment. Thinly sliced potatoes cooked more evenly than chunks, and boiling the water first jump-started the cooking process. We brushed the top layer of potatoes with oil to help limit discoloration and mashed in the rest of the oil for additional flavor about 4 hours later when the potatoes were tender. To simplify things further, we did away with the extra step of draining the potatoes in favor of just mashing them in the cooking liquid. Along with olive oil, the cooking liquid easily created a nice smooth texture when incorporated. *Read Less*



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Easy Holiday Side Dishes

GATHER YOUR INGREDIENTS

- ☐ **5** pounds russet potatoes, peeled and sliced $\frac{1}{4}$ inch thick
- ☐ **2** $\frac{3}{4}$ cups boiling water, plus extra as needed
- ☐ Salt and pepper
- ☐ **10** tablespoons extra-virgin olive oil
- ☐ **1** teaspoon minced fresh rosemary
- ☐ $\frac{1}{2}$ teaspoon grated lemon zest plus 1 tablespoon juice

[View Nutritional Information](#) 

KEY EQUIPMENT



Mixing Bowls



Slow Cookers



Best Chef's Knives



BEFORE YOU BEGIN

The potatoes can be held on the warm or low setting for up to 2 hours; adjust the consistency with extra hot water as needed before serving. The top layer of potatoes may discolor slightly, but this won't be noticeable upon mashing.

1

INSTRUCTIONS

Combine potatoes, boiling water, and 2 teaspoons salt in slow cooker. Brush top layer of potatoes with 2 tablespoons oil. Press 16 by 12-inch sheet of parchment paper firmly onto potatoes, folding down edges as needed. Cover and cook until potatoes are tender, 5 to 6 hours on low or 3 to 4 hours on high.

2

Discard parchment. Mash potatoes with potato masher until smooth. Stir in rosemary, lemon zest and juice, and remaining ½ cup oil until combined. Season with salt and pepper to taste. Serve.

RECOMMENDED READING



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MY RATING



