

Slow-Cooker Red Potatoes With Rosemary and Garlic

1 comment

SIDE DISHES

POTATOES

SLOW COOKER

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

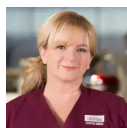
SERVES 4 to 6

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

SLOW COOKER SIZE 4 to 7 quarts

WHY THIS RECIPE WORKS

Since our spuds were small, they cooked through evenly on their own—no need to wrap them in foil. We simply tossed them with extra-virgin olive oil and minced garlic for richness and flavor. Minced fresh rosemary added at the end of cooking infused our supertender, ultracreamy spuds with woodsy notes. [Read Less](#)



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Easy Holiday Side Dishes

GATHER YOUR INGREDIENTS

- ☐ 2 pounds small red potatoes, unpeeled
- ☐ 2 tablespoons extra-virgin olive oil
- ☐ 3 garlic cloves, minced
- ☐ Salt and pepper
- ☐ 1 teaspoon minced fresh rosemary

[View Nutritional Information](#)

KEY EQUIPMENT



Mixing Bowls



Slow Cookers



Best Chef's Knives



BEFORE YOU BEGIN

Look for small red potatoes measuring 1 to 2 inches in diameter. This recipe can easily be doubled in a 7-quart slow cooker; you will need to increase the cooking time range by 1 hour.

1

INSTRUCTIONS

1. Combine potatoes, 1 tablespoon oil, garlic, $\frac{1}{2}$ teaspoon salt, and $\frac{1}{4}$ teaspoon pepper in slow cooker. Cover and cook until potatoes are tender, 5 to 6 hours on low or 3 to 4 hours on high.

2

Stir in rosemary and remaining 1 tablespoon oil. Season with salt and pepper to taste. Serve. (Potatoes can be held on warm or low setting for up to 2 hours.)

RECOMMENDED READING



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MY RATING



