

Slow Cooker Ham And Potato Soup

INGREDIENTS

- 8 cups russet potatoes, cubed (6-7 potatoes)
- 2 (8 oz.) packages cubed ham
- 1 (32 oz.) carton low-sodium chicken broth
- 1 1/2 cups heavy cream or half-and-half
- 1/2 cup sour cream
- 1/4 cup all-purpose flour
- 2 ribs celery, diced
- 2 carrots, diced
- 1 yellow onion, diced
- Kosher salt and freshly ground pepper, to taste

PREPARATION

1. Place potatoes, ham, celery, carrots and onion in slow cooker, and season generously with salt and pepper, then pour in chicken broth.
2. Cover slow cooker and cook on high for 4-5 hours, or until potatoes are cooked through and fork tender. Lightly mash potatoes (they don't need to be smooth).
3. In a small bowl, whisk together heavy cream and flour until flour is completely dissolved, then stir mixture into soup, along with sour cream.
4. Cover slow cooker again and cook on high for 15-20 minutes, or until soup is hot and creamy.
5. Ladle soup into serving bowls and serve hot. Enjoy!

Recipe adapted from Dinner Then Dessert