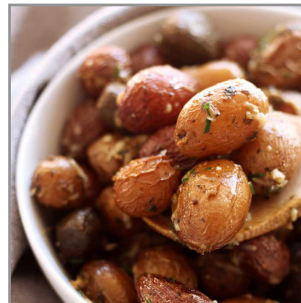


Garlic Cheese Slow-Cooker Snacker Potatoes

A slow-cooker recipe

Ingredients:

- 3 pounds tiny or small Yukon gold or red potatoes
- 1 teaspoon Italian seasoning
- 1 teaspoon dried dill
- 1/2 teaspoon ground pepper
- 1/4 cup grated Parmesan cheese, plus more for serving
- 3 tablespoons butter, melted
- 2 tablespoons olive oil
- 4 garlic cloves, minced
- 1 tablespoon chopped fresh parsley



Directions

1. Combine potatoes, Italian seasoning, dill, pepper, 1/4 cup Parmesan cheese, butter, olive oil, and garlic in the bowl of a slow cooker.
2. Cover and cook on high setting for 3 hours or on the low setting for 5–6 hours.
3. Sprinkle with fresh parsley and more Parmesan just before serving.

Makes 6–8 servings

To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.