

Crock Pot Baked Potatoes

Crock Pot Baked Potatoes are the easiest way to cook a potato! Wrap them in foil & toss in the slow cooker for a delicious side that'll be ready for dinner!



4.71 from 67 votes

 Course	Side Dish
 Cuisine	American
 Prep Time	5 minutes
 Cook Time	4 hours
 Total Time	4 hours 5 minutes
 Servings	6
 Calories	180kcal
 Author	Melanie Dueck

Ingredients

- 6 large baking potatoes scrubbed and dried
- 2 teaspoons olive oil
- 1/2 teaspoon salt
- foil

Instructions

1. Poke potatoes a few times with a fork, rub with oil and sprinkle with salt. Wrap each potato in a square sheet of aluminum foil — place in the bottom of the slow cooker.
2. Cook on HIGH for 4-5 hours - or LOW for 7-8, or until fork tender whichever comes first.
3. Carefully unwrap potatoes, slice in half with a knife, fluff, and top with desired toppings.

Nutrition

Calories: 180kcal | Carbohydrates: 38g | Protein: 4g | Fat: 1g | Sodium: 204mg | Potassium: 888mg | Fiber: 2g | Sugar: 1g | Vitamin C: 12.1mg | Calcium: 28mg | Iron: 1.8mg

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