

Robyns Crock Pot Herb Roasted Potatoes

By Robyns Kitchen

Photo by Tinkerbell

- Prep Time: 10 mins
- Total Time: 5 hrs 10 mins
- Servings: 4-6

ABOUT THIS RECIPE

"This is an easy side dish recipe for the crock pot. Adjust seasonings to your liking because I don't know if the measurements are exact. I also make these in the oven, just bake at 350 degrees for 30-45 minutes or until tender."

INGREDIENTS

- 6 medium potatoes
- 1/4 cup water
- 1 teaspoon salt
- 1 teaspoon pepper
- 1 teaspoon garlic powder
- 1 teaspoon instant minced onion
- 1/2 teaspoon dried dill
- 1 teaspoon italian seasoning
- 1 teaspoon dried parsley
- 4 tablespoons butter



DIRECTIONS

1. Chop potatoes into half moons (slice potato in half longways, then into pieces). Place into crock pot.
2. Add water and sprinkle with all the herbs and seasoning. Stir to distribute the herbs.
3. Add butter in separate pieces on top of the potatoes.
4. Cover and cook on low for 5 hours or until tender.

Note: It may take less time to cook, I'm never home to check when they are actually ready! I've let them cook up to 8 hours and they are still good.