

Slow Cooker Creamy Vegetable Soup

- Prep time 10 mins
- Cook time 7 hours
- Total time 7 hours 10 mins
- Serves: 4

This Slow Cooker Creamy Vegetable Soup is a hearty, healthy meal in one -- made so easy with the crockpot! It's low in calories but BIG in flavor! Includes how to recipe video

- ½ (1.5lb) bag Little Potatoes, diced
- 2 large carrots, peeled and diced
- 1 stalk celery, thinly sliced
- ½ medium onion, diced
- 1 cup finely chopped fresh spinach
- 4 cups chicken or vegetable broth
- 2 teaspoons dried parsley
- 1 teaspoon salt
- 1 teaspoon minced garlic
- 2 bay leaves
- 1 cup frozen corn
- 1 cup frozen peas
- 1 cup frozen green beans
- 1 cup milk or cream
- 4 tablespoons corn starch



1. Add potatoes, carrots, celery, onion, spinach, broth, parsley, salt, garlic and bay leaves to a 3-4 quart slow cooker.
2. Cover and cook on low for 6-8 hours, until potatoes and carrots are tender.
3. Turn slow cooker to high. Add corn, peas, and beans. Stir together milk and corn starch and add to the slow cooker.
4. Stir until combined.
5. Cover and cook on high for 30 minutes - 1 hour, until vegetables are heated through and soup is slightly thickened. Season to taste.