4 Slow Cooker Soup Recipes

Using a slow cooker provides a lot of benefits, from saving you time and energy, to keeping your kitchen cool while also making a delicious home-cooked meal. Here are some different soups that you can prepare using a slow cooker.

**1. Chicken Tortilla Soup**

If you want to go with a comfort food soup with a Mexican flair, this chicken tortilla soup is perfect. It does ask for a lot of ingredients, but since you are making it in the slow cooker, you are just dumping all the ingredients and letting it cook all day. It is even easier if you have leftover cooked turkey all ready to go. For a chicken tortilla soup, you want to have your chicken or turkey that is cooked, along with black beans, corn, tomatoes, onion, and chicken broth. Seasonings include garlic, salt, pepper, coriander, cumin, and chili powder. You can also add a little bit of paprika as well. When you serve it, add some tortilla strips or chips, avocado, sour cream, and shredded cheese.

**2. Broccoli Cheddar Soup**

This is another popular soup that can also be made in your slow cooker. For this soup, you want to use low-sodium chicken broth with broccoli and other veggies like onions and carrots. To make it creamy, you will add evaporated milk, cheddar cheese, and cream cheese. You can also add a little flour if you need to thicken it up. Good seasonings for the soup include salt, pepper, nutmeg, oregano, and garlic. To get the most flavor, use sharp cheddar cheese in the block so that you can grate it fresh before serving.

**3. Potato and Ham Soup**

If you happen to have some leftover ham that has already been cooked, you can turn it into a soup with potato. Cut your ham into small cubes, then add peeled and cubed russet potatoes, carrots, onions, and celery. If you have other veggies leftover, don’t hesitate to add them to the soup as well. Freshly-cracked pepper will taste a lot better in the soup, along with Kosher salt or Himalayan salt, garlic, and fresh herbs. For the broth, you want it creamy, so add chicken broth, milk, and sour cream.

**4. Chicken Noodle Soup**

When someone in the household isn’t feeling well, you probably want to serve them some chicken noodle soup. Instead of making soup from the can, consider making it homemade in your slow cooker. You can use boneless and skinless chicken breasts that are cooked, with celery, carrots, and onions; the three most common vegetables used in soup. These are used often because they come together to create the perfect soup flavor. You can also add in other seasonings like garlic and fresh herbs. Don’t forget your noodles!