

Bite Spoon

Cozy Crockpot Soup Recipes: Easy Slow Cooker Meals

20 min Prep time	**6 h** Cook time	**6 h 20 min** Total time
6 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Hearty Beef Sausage Soup

- [ ] 1 lb beef sausage, casing removed
- [ ] 2 large carrots, chopped
- [ ] 3 celery stalks, chopped
- [ ] 1 onion, diced
- [ ] 4 cloves garlic, minced
- [ ] 6 cups beef broth
- [ ] 1 can diced tomatoes
- [ ] 1 cup pearl barley
- [ ] 2 bay leaves
- [ ] 1 tsp dried thyme

Creamy Vegetable Chowder

- [ ] 3 tbsp butter
- [ ] 1 onion, diced
- [ ] 3 potatoes, cubed
- [ ] 2 cups corn kernels
- [ ] 1 red bell pepper, chopped
- [ ] 4 cups vegetable broth
- [ ] 1 cup heavy cream
- [ ] 1 tsp smoked paprika
- [ ] Salt and pepper to taste

For Serving

- [ ] Fresh parsley
- [ ] Crusty bread
- [ ] Grated cheese

Instructions

1. For the beef sausage soup: Brown the sausage in a skillet, breaking it up as it cooks. This step adds so much flavor, honestly, it's worth the extra pan.
2. Place all soup ingredients except cream and delicate veggies in the crockpot. I layer them with the hardest vegetables on bottom. The simmering process will work its magic.
3. Cover and cook on low for 6-8 hours or high for 3-4 hours. I prefer low and slow - the flavors develop so much better.
4. For creamy soups, stir in dairy during the last 30 minutes. This prevents curdling and keeps the texture smooth.
5. Taste and adjust seasoning before serving. I always add a pinch more salt than I think I need - soups need it.
6. Serve hot with fresh herbs and crusty bread. A nice slice of bread makes it perfect.

Nutrition per serving

280 kcal	18 g	28 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- Soup freezes beautifully for up to 3 months
- Add leftover cooked rice or pasta when reheating
- The soup thickens as it cools - add broth when reheating
- Perfect for meal prep Sundays