

# Homemade Soup

# 10

## Easy Slow Cooker

## Recipes for Soup



**ALLFREESLOWCOOKERRECIPES** 

## Homemade Soup: 10 Easy Slow Cooker Recipes for Soup

### Homemade Soup: 10 Easy Slow Cooker Recipes for Soup

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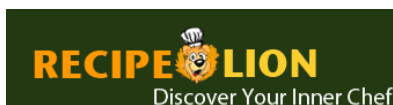
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## Homemade Soup: 10 Easy Slow Cooker Recipes for Soup

Letter from the Editor

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Dear Slow Cooking Enthusiast:

Searching for the best soup recipes is not an easy task. Instead of filtering through a million easy soup recipes, we thought we'd do you a favor and take care of that ourselves. In the *Homemade Soup: 10 Easy Slow Cooker Recipes for Soup* Free eBook, you'll find some of our very favorite easy slow cooker recipes for soup. We've included easy chicken soups, beefy noodle soups, vegetable soup recipes, soups with seasonal flavors, and gooey, cheesy soups to tickle your taste buds. You'll find a plentiful and delicious variety of easy soup recipes for your slow cooker in this free eBook, and we're sure it will come in handy come the cold winter months when soups make the heartiest and most comforting meals.

Slow cooking and soup recipes were made for each other, which is why you should always have a few easy soup recipes on hand for when you're craving a flavorful, yet simple recipe. Although we may not always think of soups as being enough for a main dish, they are often hearty enough to make a very satisfying meal. This is true for each of the easy slow cooker soup recipes included in this free eBook.

Inside, you'll find easy slow cooker recipes for soup that you've probably never seen before, and a few old favorites. Regardless of the time of year, these easy soup recipes will help you achieve some of the best homemade soup you've ever had the pleasure of serving (and eating!) We hope you'll enjoy these recipes for soup for years to come, and maybe even share this eBook with some of your friends and family. Whether you like your soup hearty and rich, like our pub-style, Steak and Ale Cheese Soup, or on the lighter side, like our Creamy Sweet Potato and Butternut Squash Soup, you're sure to find a recipe for every member of the family inside *Homemade Soup: 10 Easy Slow Cooker Recipes for Soup*.

For more excellent slow cooker ideas, be sure to subscribe to AllFreeSlowCookerRecipes' email newsletter, [The Slow Cooker Chronicle](#), to get free recipes delivered to your inbox every week.

Slow and Steady Wins in Taste!

Sincerely,

*Jamie Garcia, Editor, AllFreeSlowCookerRecipes*

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## HOMEMADE SLOW COOKER SOUPS

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### [TASTY TATER TOT CHEESEBURGER SOUP](#)

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BY: [JUDY FROM THE MIDNIGHT BAKER](#)

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This recipe makes use of delicious tater tots, ground beef, Cheddar cheese soup, Velveeta, beef stock, and milk for a truly great-tasting soup that will win over your family ever time. Garnish this dish with bacon bits, shredded Cheddar cheese, and chopped parsley and start serving!

SERVES: 4-6

COOKING TIME: 3.5 HOURS ON HIGH

#### INGREDIENTS

- 1 lb lean ground beef
- 16 oz (1/2 bag) tater tots or crispy crowns
- 1 tbs instant onion flakes (optional)
- 1 can (10.25 oz) cheddar cheese soup
- 3/4 cup milk
- 1 beef stock cube
- 1 soup can (1.25 cups) of water
- 2 cups Velveeta

#### GARNISH

- diced bacon
- shredded cheddar cheese
- chopped parsley

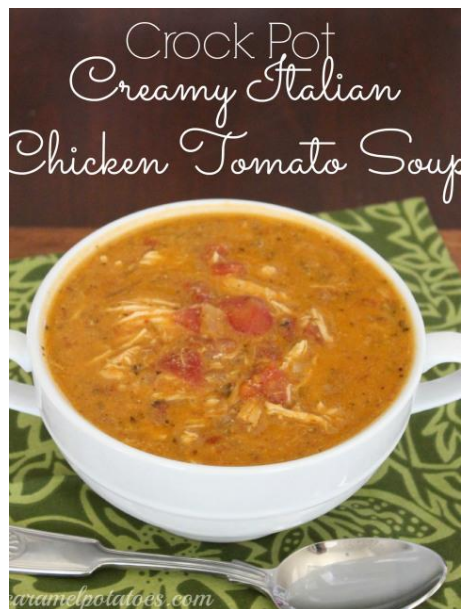
#### INSTRUCTIONS

1. Place tater tots in the bottom of a 4-6 quart slow cooker.
2. Brown ground beef; drain well. Add to slow cooker.
3. Add milk, soup, water and stock cube. Cover and cook on HI for 2 hours.
4. Add the Velveeta and cook for an additional 1-1.5 hours.
5. Stir well and serve. Top with any or all of the garnish toppings if desired.

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### [CREAMY ITALIAN CHICKEN TOMATO SOUP](#)

BY: [KYRA & JOCELYN FROM CARAMEL POTATOES](#)



If you're looking for easy slow cooker soup recipes, this is one you'll want to add to your recipe box. Creamy Italian Chicken Tomato Soup take the best of two worlds and turns it into one of the best slow cooker soup recipes around. Using boneless chicken breast, tomato sauce, and coconut milk for a creamy consistency, this soup will knock your socks off every time. Onion, garlic, basil and some other simple seasoning make this one of the simplest and tastiest soups you'll ever prepare.

SERVES: 6-8

COOKING TIME: 9 HRS ON LOW, 6 HOURS ON HIGH

#### INGREDIENTS

- 3 large boneless skinless chicken breasts
- 1 small onion, chopped
- 2 cloves garlic, minced
- 1 (14 ounce) can coconut milk (full fat)
- 1 cup chicken broth
- 1 (14-ounce) can diced tomatoes (add the juice)
- 1 8 ounce can tomato sauce
- 2 tablespoons Italian seasoning
- 1 tablespoon dried basil
- 1/2 teaspoon sea salt (more to taste)
- fresh ground pepper to taste

#### INSTRUCTIONS

1. Mix the onions, garlic, coconut milk, chicken broth, tomato sauce, and diced tomatoes along with seasonings in your crock pot. Add chicken. Cover and cook on LOW for 7-9 hours or on HIGH for 4-6 hours or until chicken shreds easily (remember no two crock pots cook alike – so adjust).
2. Shred chicken and return to crock pot. Keep warm until ready to serve.

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### [ALL DAY CABBAGE ROLL SOUP](#)

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BY: [STACIE FROM SIMPLY STACIE](#)

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Among slow cooker soup recipes, this recipe for All Day Cabbage Roll Soup is a hearty choice. There are so many budget-friendly and delicious ways to prepare a humble head of cabbage, without skimping on taste. If you love a stuffed cabbage recipe, you'll love those same flavors reinvented in soup form. As with a ground beef and rice stuffed cabbage rolls recipe, this soup includes ground beef, rice, onion, and seasonings.

SERVES: 8

PREPARATION TIME: 30 MIN

COOKING TIME: 10 HRS ON LOW

#### INGREDIENTS

- 4 cups cabbage, roughly chopped
- 1 lb. ground beef
- 1 tsp Worcestershire sauce
- 1 tsp salt
- 1 tsp paprika
- 1 onion, chopped
- 3 cloves garlic, minced
- ½ cup water
- 1 tsp oregano
- ½ tsp basil
- 680 mL can tomato sauce (or about 3 cups)
- 796 mL can diced tomatoes (or about 4 cups)
- 1 cup rice, uncooked

#### INSTRUCTIONS

1. Add onion, garlic, Worcestershire sauce, paprika, ground beef and salt to a skillet on medium heat. Cook until the ground beef is browned (about 7 to 10 minutes).
2. In a slow cooker, add cabbage, oregano, basil, tomato sauce, diced tomatoes, water and ground beef mixture and stir to combine.

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3. Cover and cook on low heat for 8 to 10 hours.
4. In last half hour of cooking, cook the rice according to package directions. Add the cooked rice to the slow cooker and stir to combine.



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### [CREAMY SWEET POTATO AND BUTTERNUT SQUASH SOUP](#)

BY: [CHELS FROM CATZ IN THE KITCHEN](#)



This recipe for Creamy Sweet Potato and Butternut Squash Soup is made easy with help from your slow cooker. This fall-inspired soup only takes 4 hours to cook, and is packed with tasty ingredients. Butter and coconut milk make the soup rich and creamy, while aromatic spices, such as cumin and ground red pepper give it a punch of flavor. This sweet and savory soup is the perfect, warm-up recipe to serve when it's chilly outdoors. No matter the time of year, this is one soup that will have your family begging for seconds.

PREPARATION TIME: 30 MIN

COOKING TIME: 4 HRS ON LOW

#### INGREDIENTS

- 1 pound sweet potatoes, peeled and cut into 1-inch cubes (about 3 cups)
- 1 pound butternut squash, peeled and diced into 1-inch cubes (about 3½ cups)
- ½ cup chopped onion
- 1 can (14-ounces) chicken broth, divided
- ½ cup (1 stick) butter, cubed
- 1 can (13½ ounces) coconut milk
- ½ tsp ground cumin
- ½ tsp ground red pepper, or more to taste
- 1½ tsp salt, or more to taste
- 3-4 green onions, green and white parts, finely chopped (optional)

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### INSTRUCTIONS

1. Combine sweet potatoes, squash, onion, half of chicken broth and butter in 4½-quart crockpot. Cover and cook on high for 4 hours, or until vegetables are tender.
2. Puree until smooth in blender 1 cup at a time, returning batches to crockpot. Stir in remaining broth, coconut milk, ground cumin, ground red pepper, and salt. Cook on high for 15 minutes or until heated through.
3. Ladle into bowls and sprinkle with chopped green onions or toasted seeds.

## Homemade Soup: 10 Easy Slow Cooker Recipes for Soup

### [SLOW COOKER STEAK AND ALE CHEESE SOUP](#)

BY: [JUDY FROM THE MIDNIGHT BAKER](#)



If you're in search of a slow cooker soup recipe that's hearty enough to be a meal, this recipe for Slow Cooker Steak and Ale Cheese Soup fits the bill. This old-fashioned pub dish is the best soup to serve on a bitter, cold evening or whenever you need a little creamy comfort food in your life. This easy slow cooker soup is packed with beef, potatoes, mushrooms, beer, Cheddar cheese, and more. Chunky, cheesy, rich and creamy... what more could you want from a soup?

SERVES: 4

COOKING TIME:  
6 HRS ON HIGH, 10 HRS ON LOW

#### INGREDIENTS

- 1 pound chuck or round, cut in 1-inch cubes
- 2 large potatoes, cut in chunks
- 1 stalk celery, sliced
- 1 small onion, sliced
- 1/2 cup sliced mushrooms
- 1 tsp fresh thyme -or- 1/2 tsp dehydrated
- 1 chicken stock cube
- 1 large garlic clove, crushed
- 1 can (12-ounce) beer or ale
- 1/2 cup cream or evaporated milk
- 1 1/2 cups shredded sharp cheddar cheese
- 2 tablespoons olive oil

#### FOR THE SEASONED FLOUR

- 1/4 cup flour
- 1/2 tsp salt
- pinch of black pepper

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### INSTRUCTIONS

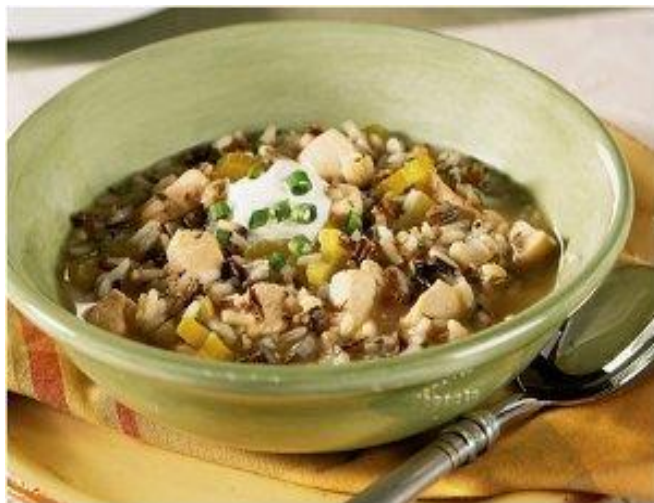
1. Heat 1 tablespoon of oil in a heavy skillet over medium heat. Mix seasoned flour ingredients and place mixture in a plastic bag. Place the cubed meat in the bag and shake until meat is coated.
2. Place meat in hot skillet, shaking off any excess flour. Brown meat on all sides. Place browned meat in the slow cooker.
3. Return skillet to heat and add the remaining tablespoon of oil. Sauté the onions, mushrooms, garlic and celery until almost tender. Place vegetable mixture in slow cooker. Add the potato chunks to the slow cooker.
4. Pour the can of beer over the beef/vegetable mixture. Add stock cube & thyme.
5. Cover and cook on HIGH for 5-6 hours or LOW for 8-10 hours (I recommend cooking on HIGH, as meat didn't break apart).
6. Turn off cooker and add cream. Stir well. Add cheese and stir again. Replace cover and let sit for about 10 minutes. Stir again and serve.



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### [SLOW-SIMMERED CHICKEN RICE SOUP](#)

BY: [CAMPBELL'S KITCHEN](#)



Wild rice soup is sometimes referred to as "dog nail soup" because the wild rice is said to look like dog nails. Whatever you call it, this chicken and wild rice soup is a hearty dinner option, packed with both wild rice and white rice, along with chicken, flavorful herbs, and more. Serve it up with a hunk of your favorite bread for a complete meal.

**COOKING TIME: 8 HRS ON LOW**

#### INGREDIENTS

- ½ cup uncooked wild rice
- ½ cup uncooked regular long-grain white rice
- 1 tablespoon vegetable oil
- 5 ¼ cups Swanson Chicken Broth (Regular, Natural Goodness or Certified Organic)
- 2 teaspoons dried thyme leaves, crushed
- ¼ teaspoon crushed red pepper
- 2 stalks celery, coarsely chopped (about 1 cup)
- 1 medium onion, chopped (about ½ cup)
- 4 skinless, boneless chicken breast halves (about 1 pound), cut into cubes
- sour cream (optional)
- chopped green onions (optional)

#### INSTRUCTIONS

1. Stir the wild rice, white rice and oil in a 3.5-quart slow cooker. Cover and cook on HIGH for 15 minutes.
2. Stir the broth, thyme, red pepper, celery, onion and chicken in the cooker. Reduce the heat to LOW. Cover and cook for 7- 8 hours or until the chicken is cooked through.
3. Serve with sour cream and green onions, if desired.

## Homemade Soup: 10 Easy Slow Cooker Recipes for Soup

### EASY PIZZA SOUP RECIPE

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BY: [AIMEE FROM SHUGARY SWEETS](#)

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Pizza is one of the best-loved recipes out there, so it makes sense that it would eventually come in all shapes and sizes. This Easy Pizza Soup Recipe is a homemade pizza recipe in soup form, and boy oh boy, will it blow you away! This soup brings everything you love about pizza (except the crust) into one pot. Add any "toppings" you like to make this pizza soup completely your own. We suggest bread sticks for dipping!

COOKING TIME: 6 HRS ON LOW

#### INGREDIENTS

- 1 pound ground Italian sausage
- 32 ounces beef broth
- 1 (15-ounce) can tomato sauce
- 1 (14.5-ounce) can diced tomatoes
- 1 (4-ounce) can diced green chilies
- ½ small onion, diced
- 1 (2.5-ounce) can sliced black olives, drained
- 1 tablespoon dried basil
- 2 tablespoons dried oregano
- 1 ½ tsp kosher salt
- ¼ cup diced pepperoni slices
- 1 (4-ounce) can sliced mushrooms, drained
- 1 ½ cup shredded mozzarella cheese

#### INSTRUCTIONS

1. In a large skillet, cook and crumble Italian sausage over medium high heat. Remove and drain off fat

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2. In a large slow cooker, add all ingredients except the cheese. Cook on LOW for 6 hours. When ready to serve, top each bowl with shredded cheese.



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### [FALL HARVEST PORK STEW](#)

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BY: [CAMPBELL'S KITCHEN](#)

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Fall Harvest Pork Stew combines chunks of pork shoulder with butternut squash, parsnips, and apples, and cooks in a savory broth made from canned French onion soup and apple cider. Simply throw your ingredients into the slow cooker, and in 8 hours, you'll have a perfectly rich and warm stew for a great weeknight dinner.

SERVES: 8

COOKING TIME: 8 HRS ON LOW

#### INGREDIENTS

- 2 pounds boneless pork shoulder, cut into 2-inch pieces
- 1 (10 3/4-ounce) can Campbell's Condensed French Onion Soup
- ½ cup apple cider or apple juice
- 3 large Granny Smith apples, cut into thick slices (about 3 cups)
- 3 cups butternut squash peeled, seeded, and cut into 2-inch pieces
- 2 medium parsnips, peeled and cut into 1-inch pieces (about 2 cups)
- ½ teaspoon dried thyme leaves, crushed

#### INSTRUCTIONS

1. Stir the pork, soup, cider, apples, squash, parsnips and thyme in a 6-quart slow cooker.
2. Cover and cook on LOW for 7 to 8 hours or until the pork is fork-tender.



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### [SLOW COOKER COPYCAT OLIVE GARDEN PASTA E FAGIOLI SOUP](#)

BY: [KAREN PETERSEN FROM 365 DAYS OF SLOW COOKING](#)



This easy copycat soup recipe is a fun slow cooker take on one of your favorites from the Olive Garden. This is one of those easy slow cooker soup recipes that's fabulous throughout the fall and winter seasons, or whenever you're craving some good, ol' fashioned comfort food. Skip an expensive trip out to a restaurant, and enjoy this budget-conscious dish in the comfort of your own kitchen.

SERVES: 10

COOKING TIME: 8 HRS ON LOW

#### INGREDIENTS

- 1 pound ground beef (or ground turkey)
- 1 small onion, finely diced
- 1 cup shredded carrots
- 1 cup finely sliced celery
- 3 cloves garlic, minced
- 1 (28-ounce) can crushed tomatoes
- 2 (8-ounce) cans tomato sauce
- 2 (15-ounce) cans beef broth (or 3 cups water + 1 tablespoon beef bouillon granules)\*
- 1 (15-ounce) can red kidney beans, with liquid
- 1 (15-ounce) can great northern beans, with liquid
- 1 teaspoon dried oregano
- 1 teaspoon dried basil
- ½ teaspoon dried thyme
- ½ teaspoon pepper
- ½ cup apple juice
- 8 ounces dry ditalini (or "tubettini") pasta
- Parmesan or Mozzarella cheese, for serving
- Salt and pepper to taste
- Garlic powder, oregano, basil to taste

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### INSTRUCTIONS

1. Brown ground beef in a skillet over medium-high heat until no longer pink, and lightly seasoning with salt and pepper. Drain fat, then add to a large slow cooker.
2. Add onions, carrots, celery, garlic, crushed tomatoes, tomato sauce, broth, kidney beans, great northern beans, salt, oregano, basil, thyme and pepper.
3. Cover and cook on LOW for 6-8 hours, or until veggies are tender.
4. Add in apple juice.
5. When the soup has 10 minutes left to cook, cook pasta in salted boiling water until just under al dente. Drain, then add to the soup and let cook for about 5-10 more minutes. (If you add the uncooked pasta straight to the slow cooker it will get really thick so you'll have to add a lot more broth, and then adjust the seasonings. Unfortunately, it's best this time to stick with the stove top to cook the noodles.)
6. Add salt and pepper to taste. Then, season with garlic powder, oregano and basil, if needed. (You may want to add more beef broth if it gets too thick.)
7. Ladle into serving bowls and top with Parmesan or Mozzarella cheese.

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### [YA YA'S CHICKEN GUMBO](#)

BY: [CAMPBELL'S KITCHEN](#)



Cream of celery soup and chicken broth provide the base for Ya Ya's Chicken gumbo, while thyme, diced tomatoes, and hot pepper sauce add delicious flavor. Okra, celery, and green pepper bring color and freshness to the dish. We recommend serving it over your favorite type of rice for a completely satisfying meal.

SERVES: 8

PREPARATION TIME: 20 MIN

COOKING TIME: 9 HRS ON LOW

#### INGREDIENTS

- ¼ cup all-purpose flour
- 1 teaspoon dried thyme leaves, crushed
- 14 skinless, boneless chicken thighs, cut into 1-inch pieces
- 2 tablespoons vegetable oil
- 1 (16-ounce) package smoked sausage, cut into 1-inch pieces
- 1 (10-3/4-ounce) can Campbell's® Condensed Cream of Celery Soup
- 1 (10.5-ounce) can Campbell's® Condensed Chicken Broth
- 1 (14.5-ounce) can diced tomatoes
- 2 teaspoons hot pepper sauce
- 1 large onion, chopped
- 1 large green pepper, chopped
- 3 stalks celery, sliced
- 2 bay leaves
- 1 (10-ounce) package rice of your choice (optional)

#### INSTRUCTIONS

1. Stir the flour and thyme in a gallon size resealable plastic bag. Add the chicken and shake to coat.
2. Heat the oil in a 12-inch skillet over medium-high heat. Add the chicken and cook until well browned, stirring often. Remove the chicken from the skillet. Add the sausage to the skillet

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and cook until well browned, stirring often.

3. Stir the chicken, sausage, soup, broth, tomatoes, hot pepper sauce, onion, green pepper, celery, bay leaves and okra in a 6-quart slow cooker.
4. Cover and cook on LOW for 8 to 9 hours or until the chicken is cooked through. Remove and discard the bay leaves. Serve the chicken mixture with the rice, if desired.



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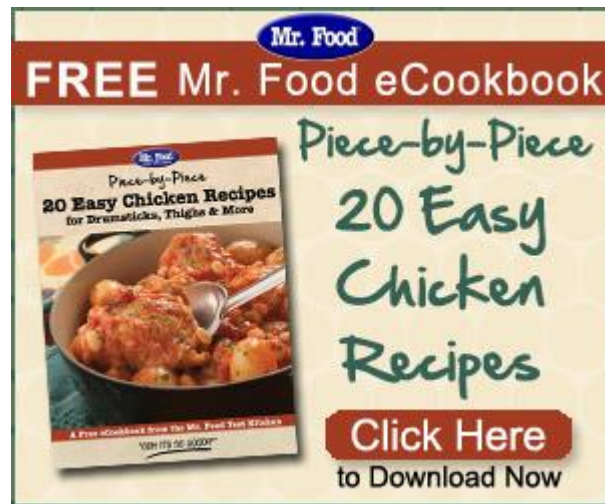
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Kyra & Jocelyn from [Caramel Potatoes](#)

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Stacie from [Simply Stacie](#)

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Aimee from [Shugary Sweets](#)

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Judy from [The Midnight Baker](#)

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