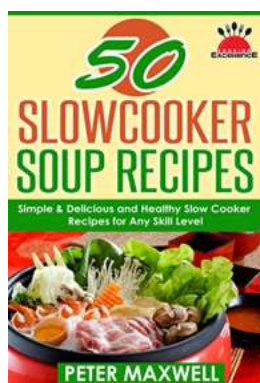


50 Slow Cooker Soup Recipes: Delicious Crock Pot Meals to Warm Your Soul

The cooler months are upon us, and what better way to stay warm and cozy than with a piping hot bowl of soup? Slow cooker soups are not only easy to make, but they also fill your home with irresistible aromas. In this article, we have curated a list of 50 delicious slow cooker soup recipes that will not only warm your body but also your soul. So, get your crock pot ready and let's dive into the world of mouthwatering soup recipes!

1. Classic Chicken Noodle Soup Kickstarting our list is the timeless classic - chicken noodle soup. This recipe is perfect for those days when you need a hearty, comforting bowl of soup that reminds you of childhood. The slow cooker helps infuse all the flavors, resulting in a rich and satisfying soup.

2. Creamy Tomato Basil Soup Indulge in the velvety goodness of creamy tomato basil soup. Made with fresh tomatoes, aromatic basil, and a touch of cream, this soup is a treat for your taste buds. Serve it up with a crispy grilled cheese sandwich for the ultimate cozy meal.



50 Slow Cooker Soup Recipes & Crock Pot Meals: 50 Soups & Chowders - Simple, Delicious & Healthy Slow Cooker Recipes for Any Skill Level - Plus EXTRA Variations & Nutrition Facts

by Sherri Shafer (Kindle Edition)

★★★★☆ 4.4 out of 5

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3. Beef Stew Nothing beats a bowl of tender beef stew on a chilly day. The slow cooker works its magic on the beef, turning it into melt-in-your-mouth perfection. Packed with vegetables and savory broth, this soup is a complete meal on its own.

4. Potato Leek Soup Savor the delicate flavors of this French-inspired soup. The combination of leeks and potatoes creates a creamy, satisfying soup that is perfect for lunch or dinner. Top it with some crispy bacon or grated cheese for an extra touch of decadence.

5. Butternut Squash Soup The natural sweetness of butternut squash shines in this soup. With a hint of warm spices like cinnamon and nutmeg, every spoonful takes you on a flavor-filled journey. Serve it as an appetizer at your next dinner party, and your guests will be asking for seconds.

6. Split Pea Soup A humble bowl of split pea soup is a nourishing and hearty choice. Packed with protein and fiber, this soup will keep you full for hours. Slow cooking the peas allows them to break down, resulting in a thick and creamy consistency.

7. Corn Chowder If you love all things corn, this chowder is a must-try. Bursting with fresh sweet corn kernels, creamy potatoes, and smoky bacon bits, this soup is a crowd pleaser. Serve it with some crusty bread for a complete meal.

8. Mexican Tortilla Soup Spice things up with this vibrant and zesty Mexican tortilla soup. Loaded with black beans, corn, spices, and crunchy tortilla strips, this soup is a fiesta in a bowl. Top it with avocado slices and a dollop of sour cream for an extra heavenly experience.

9. Italian Wedding Soup Transport yourself to Italy with a warm bowl of Italian wedding soup. Tender meatballs, nutritious spinach, and tiny pasta stars swim in a flavorful broth. This soup will make you feel like you're sitting in a cozy trattoria in Florence.

10. French Onion Soup Few things compare to the comforting aroma of caramelized onions. This French onion soup takes that aroma and turns it into a soul-satisfying soup. Topped with a slice of toasted baguette and melted cheese, this soup is pure bliss.

11. Moroccan Lentil Soup Indulge in the exotic flavors of Moroccan cuisine with this lentil soup. Fragrant spices like cumin, coriander, and cinnamon add depth to the dish, while the lentils provide a good dose of protein. Serve it with warm bread for a complete meal.

12. Clam Chowder If you're a seafood lover, this clam chowder is a must-try. Creamy, briny, and full of tender clams, this soup transports you to the shores of New England. Enjoy it with some oyster crackers for an authentic experience.

13. Thai Coconut Soup Coconut milk, fragrant lemongrass, and spicy thai chilies come together in this aromatic soup. The balance of flavors in this Thai coconut soup is truly delightful. Don't forget to squeeze some fresh lime juice right before serving for that burst of acidity.

14. Mushroom Barley Soup Vegetarians rejoice! This mushroom barley soup is not only packed with umami-rich mushrooms but is also incredibly hearty and flavorful. The addition of barley adds a chewy texture and makes the soup extra filling.

15. Broccoli Cheddar Soup Cheese lovers will be instantly drawn to this velvety broccoli cheddar soup. Loaded with fresh broccoli florets and sharp cheddar cheese, this soup is the ultimate comfort food. Serve it with a side of warm crusty bread for a complete meal.

16. Minestrone Soup Minestrone soup is a classic Italian dish that warms the heart and soul. Packed with vegetables, beans, and pasta, this soup is a wholesome and nourishing option. Sprinkle some grated Parmesan cheese on top for an added burst of flavor.

17. Corn and Potato Soup This creamy corn and potato soup is the definition of comfort in a bowl. The sweet corn combines beautifully with the starchy potatoes, creating a harmonious flavor profile. Top it with some crispy bacon and fresh herbs to take it to the next level.

18. Chicken Tortilla Soup If you're a fan of Mexican cuisine, you will love this chicken tortilla soup. Tender shredded chicken, smoky spices, and crispy tortilla strips come together to form an explosion of flavors. Serve it with a squeeze of lime and a sprinkle of fresh cilantro for an authentic touch.

19. Pumpkin Soup Celebrate the flavors of fall with a warm bowl of pumpkin soup. The rich, earthy notes of pumpkin elevate this soup to a whole new level. Garnish it with some toasted pumpkin seeds and a drizzle of olive oil for added texture.

20. Zuppa Toscana This Tuscan-inspired soup is a flavor-packed dish that will transport you straight to the rolling hills of Italy. Zuppa Toscana is a creamy soup loaded with tender sausage, crispy bacon, kale, and potatoes. Don't forget the sprinkle of grated Parmesan cheese on top!

21. Black Bean Soup Black beans are a nutrient powerhouse, and this black bean soup makes for a hearty and filling meal. With a hint of smoky spices, this soup is perfect for those who love bold flavors. Top it with some tangy sour cream and fresh cilantro for a burst of freshness.

22. Cream of Mushroom Soup The earthy and savory flavors of mushrooms shine in this creamy mushroom soup. The slow cooker helps bring out the natural richness of the mushrooms, resulting in a soup that is deeply comforting and satisfying.

23. Chicken and Dumplings Soup Indulge in the ultimate comfort food with chicken and dumplings soup. Tender chicken, fluffy dumplings, and flavorful broth make this soup an all-time favorite. It's like a warm hug in a bowl.

24. Lentil Soup Lentil soup is a staple in many households, and for a good reason. Packed with protein and fiber, this soup is not only healthy but also incredibly delicious. Top it with some fresh parsley and a squeeze of lemon juice for added freshness.

25. Loaded Baked Potato Soup Craving a loaded baked potato but want something a bit more hearty? This loaded baked potato soup is the answer. Creamy potatoes, crispy bacon, gooey cheese, and fresh chives come together in a bowl of pure indulgence.

26. Chicken and Wild Rice Soup Elevate your soup game with this chicken and wild rice soup. The combination of tender chicken, nutty wild rice, and fragrant herbs creates a delightful symphony of flavors. Serve it up with a slice of warm bread for a complete meal.

27. Tortellini Soup Tortellini lovers, rejoice! This tortellini soup combines the best of both worlds - comforting soup and delightful pasta. The tender cheese-filled tortellini swim in a flavorful broth, creating a soup that will please even the pickiest eaters.

28. Cabbage Roll Soup Cabbage rolls without the hassle? Yes, please! This cabbage roll soup captures all the flavors of traditional cabbage rolls in an easier-to-make form. Ground beef, cabbage, and tangy tomatoes make this soup a family favorite.

29. Chicken Enchilada Soup Craving Mexican flavors? Look no further than this chicken enchilada soup. Loaded with tender chicken, spicy enchilada sauce, black beans, and corn, this soup is a fiesta in a bowl. Top it with some crunchy tortilla strips and fresh avocado for an extra punch of flavor.

30. Italian Sausage Soup Italian sausage adds a burst of flavor to this hearty soup. Packed with vegetables, beans, and fragrant herbs, this Italian sausage soup is a meal in itself. Serve it with some crusty bread to mop up all the delicious broth.

31. French Garlic Soup Garlic lovers, this one's for you! French garlic soup is a bold and aromatic dish that will keep vampires at bay. Slow cooking the garlic mellows out its flavor, resulting in a soup that is incredibly comforting.

32. Mexican Meatball Soup Take your meatball game up a notch with this Mexican meatball soup. Tender meatballs, chunks of potatoes, and flavorful broth make this soup a winner. Serve it with some warm corn tortillas for a truly authentic experience.

33. White Bean and Kale Soup This white bean and kale soup is not only healthy but also incredibly tasty. The creamy white beans pair beautifully with the hearty kale, creating a satisfying soup that will keep you warm on chilly nights.

34. Beef and Barley Soup Beef and barley soup is a classic that never fails to impress. The slow cooker works its magic on the beef, turning it into tender morsels that melt in your mouth. Add some chewy barley, carrots, and celery, and you have a soup that will keep you coming back for more.

35. Chicken Pot Pie Soup Craving chicken pot pie but don't want to fuss with pastry? This chicken pot pie soup is the answer to your prayers. Tender chicken, mixed vegetables, and a creamy broth make this soup taste just like the classic comfort food.

36. Smoky Split Pea and Ham Soup If you have leftover ham from a holiday feast, this split pea and ham soup is the perfect way to put it to use. The smoky flavor of the ham infuses the soup, resulting in a bowl of pure comfort.

37. Vegetable Beef Soup Get your daily dose of veggies with this hearty vegetable beef soup. Packed with colorful vegetables, chunks of tender beef, and savory broth, this soup will warm you up from the inside out.

38. Thai Curry Soup Indulge in the bold and complex flavors of Thai cuisine with this curry soup. Fragrant spices, creamy coconut milk, and tender chicken come together to create a soup that is truly a flavor explosion.

39. Spinach and Artichoke Soup If you're a fan of spinach and artichoke dip, this soup is for you. The creamy base is loaded with spinach, artichokes, and gooey cheese, creating a soup that is pure comfort.

40. Ham and Potato Soup This ham and potato soup is the perfect way to use up any leftover ham. Creamy potatoes, chunks of ham, and flavorful herbs combine to create a soup that is nourishing and delicious.

41. Chicken Gnocchi Soup Gnocchi adds a delightful twist to this chicken soup. Tender chicken, pillowy gnocchi, and aromatic vegetables make this soup a crowd pleaser. Don't forget the sprinkle of grated Parmesan cheese on top!

42. Creamy Cauliflower Soup Cauliflower takes center stage in this creamy soup. The slow cooker helps break down the cauliflower, resulting in a velvety smooth soup. Top it with some crispy bacon or roasted cauliflower florets for added texture.

43. Loaded Vegetable Soup Looking for a healthy yet comforting soup? This loaded vegetable soup is the answer. Packed with colorful vegetables, beans, and flavorful herbs, this soup will nourish your body and soul.

44. Lemon Chicken Orzo Soup The zesty flavors of lemon brighten this chicken orzo soup. Tender chicken, delicate orzo pasta, and fresh herbs make this soup a refreshing and comforting choice.

45. Beef and Mushroom Soup Beef and mushrooms are a winning combination, and this soup celebrates their marriage. Tender beef and earthy mushrooms swim in a savory broth, creating a soup that is simply irresistible.

46. Creamy Chicken Wild Rice Soup This creamy chicken wild rice soup is a crowd favorite for a reason. Tender chicken, nutty wild rice, and a creamy broth create a soup that is both comforting and indulgent.

47. Creamy Spinach Soup Spinach lovers, rejoice! This creamy spinach soup is not only healthy but also incredibly tasty. The slow cooker helps break down the spinach, creating a silky smooth soup that is loaded with goodness.

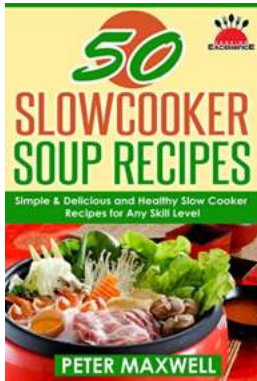
48. Tuscan White Bean Soup Take a trip to Tuscany with this flavorful white bean soup. Packed with creamy white beans, bold herbs, and savory broth, this soup will transport you straight to the Italian countryside.

49. Chicken and Broccoli Soup Get your protein and vitamins all in one bowl with this chicken and broccoli soup. Tender chicken, crisp broccoli florets, and a flavorful broth make this soup a go-to option for a healthy and satisfying meal.

50. Buffalo Chicken Soup Buffalo chicken gets a soup makeover with this flavorful dish. The tangy and spicy flavors of buffalo sauce shine in this soup, making it a hit for game day or any day.

In , there is no shortage of delicious soup recipes that you can make using your trusty crock pot. From classics like chicken noodle soup to more adventurous options like Moroccan lentil soup, these 50 slow cooker soup recipes are sure to delight your taste buds. So, dust off your crock pot and get ready to enjoy the ultimate comfort food that will warm both your body and soul.

**50 Slow Cooker Soup Recipes & Crock Pot Meals:
50 Soups & Chowders - Simple, Delicious &
Healthy Slow Cooker Recipes for Any Skill Level -**



Plus EXTRA Variations & Nutrition Facts

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Enhanced typesetting : Enabled
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You'll receive all these bonuses completely free!

Then you'll discover 50 wonderfully exquisite and easy to follow slow cooker soup recipes

In this book, you will find plenty of tasty and healthy slow cooker recipe choices for you and your family's to enjoy each and every day of the year!

Anyone can benefit from having both a slow cooker and this recipe book in the kitchen. Each meal has easy to follow instructions, and won't take you long at all to find ingredients at the store. Just go to the grocery store, get the supplies, and assemble everything with your slow cooker the night before and enjoy the deliciousness as early as the next morning.

Preparing your everyday meals with a slow cooker is not just healthy but also time and cost-effective. Most slow cooker recipes only require you to throw together the ingredients into the pot, set the appropriate heat and time, and then you are good to go.

A high quality slow cooker is safe when left at home to cook and can keep the dish warm for many days in a row. Slow cookers also improve the flavor of dishes because the longer you cook, the longer your herbs, seasonings, and spices have time to enrich and combine flavors within the recipe. Start slow cooking and you get to save more time for yourself and enjoy tastier and healthier dishes as well.

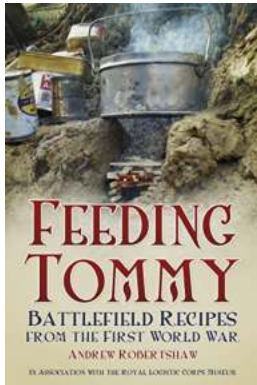
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- Black Bean Soup
- Chicken Tortilla Soup
- Split Pea Soup
- Potato Soup
- Cheese Enchilada Chowder
- Italian Lentil and Barley Soup

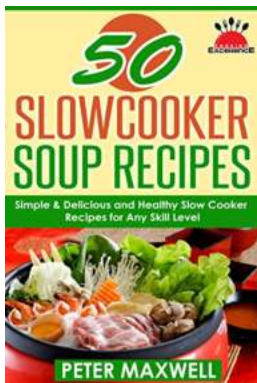
- Lazy Creamy Chicken Noodle Soup
- Beef-Barley Soup
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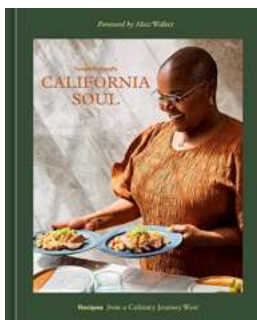
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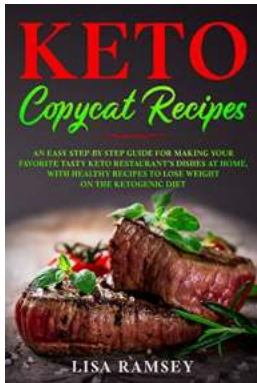
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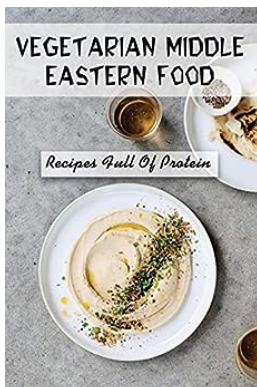
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