



# Slow Cooker Cheesy Garlic Brussels Sprouts

**YIELD**

Serves 6 to 8, Makes 6 cups

**PREP TIME**

15 minutes

**COOK TIME**

2 hours to 3 hours

**INGREDIENTS**

- 1 tablespoon unsalted butter
- 2 1/2 pounds Brussels sprouts, trimmed and halved
- 4 cloves garlic, thinly sliced
- 4 ounces cream cheese, cubed
- 1/2 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper, plus more for serving
- 3/4 cup grated Parmesan cheese (1 1/2 ounces)
- 2 tablespoons heavy cream
- 1/8 teaspoon freshly grated nutmeg

**INSTRUCTIONS**

- 1 Coat the insert of a 3- to 5-quart slow cooker with the butter. Add the Brussels sprouts, garlic, cream cheese, salt, and pepper and toss to combine.
- 2 Cover and cook on the LOW setting until the Brussels sprouts are tender, 2 to 3 hours.
- 3 Turn the slow cooker off or to the keep warm setting. Stir in the Parmesan, cream, and nutmeg until the cheeses melt and the Brussels sprouts are coated in a creamy sauce. Taste and season with more pepper as needed.

**RECIPE NOTES**

**Storage:** Leftovers can be refrigerated in an airtight container for up to 3 days.