Many slow cooker recipes are meat-focused (pot roast, BBQ pulled chicken, short ribs, pork ragu, etc etc). Running just got way easier.

If you’re a vegan, you might not think that a slow cooker is your thing. After all, so many slow cooker recipes are the favorites of our fans on Pinterest. Slow-Cooker Vegetarian Chili With Sweet Potato, Apple, & Turmeric Soup from Real Food Whole Life.


Both of these recipes are great, but I wanted to share a few more tips and tricks for getting the most out of your slow cooker. Here are some simple steps that you can follow to get the most out of your slow cooker.

1. Clean your slow cooker before use. This will help prevent any food from sticking to the bottom of the cooker.
2. Use a slow cooker that is large enough to hold the ingredients. This will help prevent the ingredients from burning.
3. Use a slow cooker that is preheated. This will help prevent the ingredients from burning.
4. Use a slow cooker that is preheated. This will help prevent the ingredients from burning.
5. Use a slow cooker that is preheated. This will help prevent the ingredients from burning.
6. Use a slow cooker that is preheated. This will help prevent the ingredients from burning.
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9. Use a slow cooker that is preheated. This will help prevent the ingredients from burning.
10. Use a slow cooker that is preheated. This will help prevent the ingredients from burning.

These are just a few simple tips and tricks that you can follow to get the most out of your slow cooker. Happy cooking!
on Real Food Curried Butternut Squash Stew.