



Crockpot Mac and Cheese

Description

These easiest mac and cheese! It's made with hearty macaroni and over a pound of three cheeses. It's so rich and creamy and easily one of the ultimate comfort food side dishes.

- Servings: 8 (as a side)
- Prep 10 minutes
- Cook 1 hour 30 minutes
- Ready in: 1 hour 40 minutes

Ingredients

- 1 lb dry macaroni pasta (recommend Barilla)
- 1 1/3 cups water, then hot water to thin as needed
- 4 Tbsp butter, cut into small cubes
- 12 oz. evaporated milk
- 1/2 cup heavy cream
- 1/4 tsp onion powder
- 1/4 tsp garlic powder
- Salt and black pepper
- 10 oz. sharp cheddar cheese,* shredded (2 1/2 cups)
- 4 oz. deli American cheese, (recommend Boars Head), shredded (1 cup)
- 4 oz. Monterey Jack cheese, shredded (1 cup)

Instructions

- Spray a 5 to 6-quart slow cooker with non-stick cooking spray.
- Add macaroni pasta, butter, water, evaporated milk, heavy cream, onion powder, garlic powder and season with salt to taste. Stir then level and submerge pasta in liquid as best you can.

- Cover and cook on low heat until macaroni about 2/3 of the way tender, about 45 minutes to 1 hour 15 minutes.
- Working quickly remove lid and add cheddar, American cheese and Monterey Jack cheese. Stir then quickly return lid.
- Cook covered 15 to 30 minutes longer until pasta is tender and cheese is melted.
- Stir. Thin with a little hot water as needed. Season with pepper to taste if desired.

• Notes

*For bolder flavor use extra sharp cheddar cheese. Gruyere can also be substituted for the Monterey Jack cheese.

Category

1. Crockpot Recipes

Date Created

14/02/2024

Author

rauf

default watermark