



Yes yes yes! Oh my lord, so amazing!

Description

Ingredients:

- 1 lb ground beef
- 1 small onion, diced
- 12 oz macaroni pasta
- 2 cups shredded cheddar cheese
- 1 cup shredded mozzarella cheese
- 4 cups milk
- 1/2 cup heavy cream
- 1 tsp salt
- 1/2 tsp black pepper
- 1 tsp garlic powder
- 1 tsp smoked paprika

Instructions:

1. In a skillet over medium heat, cook ground beef and diced onion until the beef is browned and the onion is tender. Drain any excess fat.
2. Transfer the beef and onion mixture to your slow cooker.
3. Add the macaroni pasta, shredded cheddar cheese, shredded mozzarella cheese, milk, heavy cream, salt, black pepper, garlic powder, and smoked paprika to the slow cooker. Stir to combine everything evenly.
4. Cover and cook on low for 2-3 hours, or until the pasta is tender and the cheese sauce is melted and creamy. Stir occasionally to prevent sticking.
5. Once cooked, give the mac and cheese a good stir and serve warm. Enjoy!

Variations & Tips

Feel free to add some variety to this dish! Swap out the ground beef for ground turkey or chicken for a leaner option. You can also toss in some diced tomatoes or bell peppers for extra flavor and texture. For a spicy kick, add a teaspoon of chili powder or some diced jalapeños. If you're a veggie lover, mix in some spinach or broccoli towards the end of the cooking time. The great thing about this recipe is its versatility, so make it your own!

Enjoy!

Category

1. Crockpot Recipes

Date Created

08/01/2025

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