

# CREAMY SLOW COOKER MACARONI AND CHEESE

COURSE: SIDE DISH CUISINE: AMERICAN

KEYWORD: CHEESE, MAC AND CHEESE, PASTA DINNER, SLOW COOKER SERVINGS: 8 SERVINGS

AUTHOR: MICHELLE DE LA CERDA



Creamy Slow Cooker Macaroni and Cheese ~ Classic comfort food cooked in the slow cooker for optimal creaminess and intense deliciousness

Print

## INGREDIENTS

- 4 tbsp butter; room temp , cubed
- 4 oz cream cheese; room temp; cubed
- 12 oz UNCOOKED elbow macaroni (or any small pasta)
- 2 1/2 cup grated cheddar (any)
- 2 cups grated Monterrey Jack cheese
- 2 eggs; beaten
- 12 oz can evaporated milk
- 1/2 cup mayonnaise
- 1 cup whole milk (any can be used)
- 1/2 tsp salt
- 1/2 tsp black pepper
- 1/2 tsp dry mustard
- 1/2 tsp onion powder
- 1 tbsp hot sauce; +/- to taste
- Parsley as optional garnish

## INSTRUCTIONS

1. Heat slow cooker to low, add the butter and cream cheese, cover and begin the rest of the dish.
2. Bring a large pot of water to boil; salt generously.
3. Add pasta and cook AT LEAST ONE MINUTE SHORT OF PACKAGE DIRECTIONS.
4. While water boils/pasta cooks, grate cheese; set aside.
5. Beat the eggs in a small bowl
6. In a large bowl, stir or whisk the milk, evaporated milk, mayonnaise, beaten eggs, salt, pepper, dry mustard, onion powder, and hot sauce.
7. Once well combined, fold in the cheeses.
8. After the pasta has cooked to the desired uncooked consistency, drain well and add directly to the slow cooker. Stir well, combining the butter, cream cheese, and pasta into one.
9. Slowly pour in the milk/cheese mixture, folding it into the pasta, place the lid and cook for 2 1/2-3 hours on low.
10. Garnish with the option fresh parsley or freshly ground black pepper.
11. Serve and enjoy

## RECIPE NOTES

Optional FIRST step: Spray the slow cooker with cooking spray to prevent the crusty, stuck on bits. Or don't if you love that part the best like I do.