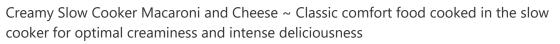
CREAMY SLOW COOKER MACARONI AND CHEESE

COURSE: SIDE DISH CUISINE: AMERICAN KEYWORD: CHEESE, MAC AND CHEESE, PASTA DINNER, SLOW COOKER SERVINGS: 8 SERVINGS AUTHOR: MICHELLE DE LA CERDA



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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

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.



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