

# Slow Cooker Ham and Cheese Corn

This corn has a rich and creamy sauce that is similar to mac and cheese. Great side dish for anything barbecued. Enjoy!

Prep Time  
10 mins

Cook Time  
2 hrs

Total Time  
2 hrs 10 mins



Course: Side Dish Cuisine: American

Keyword: ham and cheese corn Servings: 10 Calories: 320kcal

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5 from 1 vote

## Equipment

- Slow Cooker - 4 quart or larger

## Ingredients

- 2 cups diced ham
- 1 Tbsp. cooking oil
- 36 oz. frozen corn (3-12 oz. bags)
- 1 sweet onion diced
- 1/4 tsp. pepper
- 1 lb. Velveeta cheese
- 8 oz. cream cheese

## Instructions

1. In a large skillet set over medium heat, add the cooking oil. Brown the ham. Add to the slow cooker.
2. Add the frozen corn to the slow cooker, no need to thaw. Add the onion and pepper. Stir.
3. Cut the Velveeta and cream cheese into squares and place on top of the corn. Set the slow cooker to high, the total cooking time is 2 hours. Stir half way through and occasionally after that.
4. Serve and enjoy!

## Nutrition

Calories: 320kcal | Carbohydrates: 31g | Protein: 17g | Fat: 15g | Saturated Fat: 7g | Cholesterol: 56mg | Sodium: 1094mg | Potassium: 503mg | Fiber: 3g | Sugar: 5g | Vitamin A: 750IU | Vitamin C: 8.2mg | Calcium: 289mg | Iron: 1mg