



## Crockpot Mac and Cheese

★★★★★ 5 from 2 reviews

Author: [Amy](#) Prep Time: 10 mins Cook Time: 2 hours Total Time: 2 hours 10 minutes Yield: 8

Category: Side Dish Method: Slow Cooker Cuisine: American

### Description

The BEST mac and cheese EVER! No boiling required, just throw everything into your slow cooker and let it work it's magic!

### Ingredients

SCALE

1 lb. elbow macaroni (uncooked)  
2 cups shredded cheddar cheese  
8 oz. cream cheese  
2.5 cups skim milk  
12 oz can evaporated milk  
2 tablespoons Dijon mustard  
1 teaspoon onion powder  
1 teaspoon salt  
1/2 teaspoon black pepper  
1/2 teaspoon paprika

### Instructions

- 1 Use a slow cooker liner to cover the bottom of the insert (optional, but highly recommended to avoid scrubbing!). Place the ingredients into the slow cooker and cook on low for 2 to 2.5 hours.
- 2 Stir half way through cooking time to make sure pasta get evenly distributed and doesn't stick together. If mixture is too thick, add a small amount of milk to help loosen it up.

### Nutrition

**Serving Size:** 1

**Calories:** 486

**Sugar:** 9

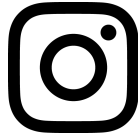
**Sodium:** 326

**Fat:** 24

**Carbohydrates:** 44

**Protein:** 23

*Keywords: slow cooker mac and cheese, macaroni and cheese recipe*



### Did you make this recipe?

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