



Crock Pot Mac and Cheese



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Introduction

Crock Pot Mac and Cheese is the perfect comfort dish that combines creamy, cheesy goodness with the convenience of slow cooking. This recipe offers a rich and indulgent take on the classic mac and cheese, making it a hit for family dinners and gatherings. With minimal prep and a fantastic creamy texture, it's a dish that everyone will love.

Detailed Ingredients with measures

Macaroni pasta: 16 ounces
Sharp cheddar cheese: 4 cups, shredded
Cream cheese: 8 ounces
Milk: 4 cups
Butter: ½ cup, melted
Salt: 1 teaspoon
Pepper: ½ teaspoon
Garlic powder: 1 teaspoon
Onion powder: 1 teaspoon

Prep Time

10 minutes

Cook Time, Total Time, Yield

Cook Time: 2 to 3 hours on low
Total Time: 2 hours 10 minutes to 3 hours 10 minutes

Yield: Serves 6 to 8 people



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Detailed Directions and Instructions

Prepare the Crock Pot

Begin by spraying the inside of the crock pot with non-stick cooking spray to ensure easy cleaning and prevent the mac and cheese from sticking.

Add the Ingredients

In the crock pot, combine uncooked pasta, shredded cheese (such as sharp cheddar and mozzarella), butter, and evaporated milk.

Mix Well

Stir the ingredients together until the pasta is evenly coated with the cheese and other ingredients.

Add Seasoning

Sprinkle in salt, pepper, and garlic powder to taste. Mix again to incorporate the seasonings.

Cook the Mac and Cheese

Cover the crock pot with its lid and cook on low for approximately 2 to 2.5 hours. Stir the mixture occasionally to promote even cooking.

Check for Doneness

After about 2 hours, check the macaroni for tenderness. If the pasta is still firm, continue cooking, checking every 15 minutes until done.

See also Cheesy Hot Dog Tater Tot Casserole

Add More Cheese If Desired

Once the pasta is cooked to your liking, you may add more shredded cheese on top and allow it to melt before serving.

Serve

Once the cheese is melted, stir gently to incorporate. Serve hot, and enjoy your creamy, cheesy crock pot mac and cheese.

Notes

Type of Pasta

Use any small pasta shape like elbow macaroni or shells for best results.

Cheese Varieties

Feel free to mix different types of cheese to customize the flavor, such as adding provolone or gouda.

Thicker Consistency

For a thicker mac and cheese, use less liquid or increase the amount of cheese.

Storage Instructions

Leftovers can be stored in an airtight container in the refrigerator for up to 3 days. Reheat in the microwave or on the stove with a splash of milk to restore creaminess.

Freezing Tips

To freeze, place cooled mac and cheese in a freezer-safe container. It can be frozen for up to 2 months; thaw in the refrigerator before reheating.



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Cook techniques

Using a Slow Cooker

Using a slow cooker is an effective way to prepare mac and cheese. It allows for even cooking and helps blend the flavors together, making the dish rich and creamy.

Layering Ingredients

Layer the ingredients properly in the slow cooker to ensure they cook evenly. Start with the pasta and then add the cheese, milk, and seasonings on top.

Maintaining Temperature

Keep the slow cooker on low heat for the best results. This will help the cheese melt evenly without burning or becoming gritty.

Stirring Periodically

Stir the mac and cheese occasionally during cooking. This helps to combine the ingredients and prevents the pasta from sticking to the bottom.

See also [Southwest Au Gratin Potatoes](#)

Adjusting Consistency

If the mac and cheese is too thick when finished, add a little more milk to achieve the desired creaminess.

FAQ

Can I use different types of cheese?

Yes, you can experiment with a variety of cheeses such as cheddar, mozzarella, or gouda to alter the flavor of the mac and cheese.

How long does it take to cook in a slow cooker?

Cooking mac and cheese in a slow cooker typically takes around 2 to 3 hours on low heat.

Can I prepare this dish in advance?

Yes, you can prepare the ingredients in advance and store them in the refrigerator. Simply assemble and cook when ready.

Is it possible to add vegetables?

Absolutely, vegetables like broccoli, spinach, or peppers can be added for extra nutrition.

What should I do if it's too dry?

If the mac and cheese turns out too dry, add a splash of milk and stir to rehydrate.



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Conclusion

Enjoying a delicious bowl of mac and cheese has never been easier with this Crock Pot Mac and Cheese recipe. The creamy texture and rich flavor make it a perfect comfort food option for any occasion. With minimal effort, you can prepare a satisfying dish that will please both kids and adults alike. Whether it's a family gathering or a cozy night in, this recipe will surely become a favorite.

More recipes suggestions and combination

Buffalo Chicken Mac and Cheese

Combine the cheesiness of mac and cheese with the spicy kick of buffalo chicken for a flavorful twist.

Mac and Cheese with Spinach and Artichokes

Add some greens and a bit of Mediterranean flair by incorporating spinach and artichokes into the classic mac and cheese.

See also [Eggless Churro Bites](#)

BBQ Pulled Pork Mac and Cheese

Mix in tangy BBQ pulled pork for a hearty and flavorful version that's perfect for a filling meal.

Mac and Cheese with Bacon

Stir in crispy bacon pieces for a savory crunch that elevates your mac and cheese experience.

Vegetable Mac and Cheese

Incorporate a variety of vegetables like broccoli, peas, or bell peppers to add color, nutrition, and taste to your dish.



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