JANE SMITH LIFESTYLE

Slow Cooker Mac & Cheese

Prep: 10 min | Cook: 2 hours | Serves: 8



This slow cooker mac and cheese is the easiest side dish I make for a crowd — creamy, cheesy, and mostly hands-off.

Ingredients

- 1 lb elbow macaroni, slightly undercooked
- 4 cups shredded sharp cheddar
- 2 cups shredded mozzarella
- 1 can (12 oz) evaporated milk
- 2 cups whole milk
- 1/2 cup butter, cubed
- 1 tsp mustard powder
- Salt & pepper, to taste

Directions

1. Combine all ingredients in the slow cooker and stir well.
2. Cover and cook on low for 2 hours, stirring every 30 minutes.
3. Once creamy and melted, stir well and serve immediately.

Jane's Note

Slightly undercooking the pasta keeps it from getting mushy over the long cook time.

Storage: Refrigerate up to 3 days.

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