

No Boil Crock-Pot Slow Cooker Mac and Cheese



Author: Cookies & Cups

Prep Time: 10 minutes Cook Time: 2 hours Total Time: 2 hours 10 minutes Yield: serves 6 1x

Category: Pasta Method: Slow Cooker Cuisine: Dinner



3.9 from 29 reviews

Description:

This Creamy Easy No Boil Slow Cooker Mac and Cheese Recipe is great for entertaining!

Ingredients:

- 2 1/2 cups milk
- 1 (12- ounce) can evaporated milk
- 1 teaspoon kosher salt
- 1/2 teaspoon fresh ground pepper
- 1/2 teaspoon paprika (I used smoked paprika)
- 1 pound elbow macaroni
- 1/4 cup butter, cubed
- 4 ounces Velveeta, cubed
- 8 ounces sharp cheddar cheese, grated
- 4 ounces Monterey Jack cheese, grated

Instructions:

- 1 In a medium bowl whisk together milk, evaporated milk, salt, pepper, and paprika.
- 2 Pour the uncooked macaroni into your 5 quart Slow Cooker. Top with butter and all cheeses.
- 3 Pour the milk mixture on top and stir to combine.
- 4 Do your best to press all the macaroni into the milk mixture. It won't be completely covered, this is ok.
- 5 Cover your Slow Cooker and cook on low for 2-3 hours, stirring once after one hour.
- 6 The mac and cheese will be done when all the liquid is absorbed and the pasta is cooked.

Notes:

- ⁱ Note – Cook time can vary from 1 1/2 – 3 hours based on type of pasta and slow cooker. Keep an eye on the pasta at about 1 1/2 hours and continue cooking accordingly.

- i Also note, I recommend only using freshly grated cheese. The pre-grated is coated so it won't stick in the package, which will affect the creaminess.
- i I used Barilla brand pasta*

Nutrition Facts

Serves 6

Amount Per Serving

Calories 716

% Daily Value*

Total Fat 33.7g **52%**

Cholesterol 91.1mg **30%**

Sodium 1131.6mg **47%**

Total Carbohydrate 73.2g **24%**

Sugars 13.1g

Protein 34.9g **70%**

Vitamin A 16% Vitamin C 16%

Keywords: slow cooker, crock pot, mac and cheese, pasta recipe, cookies and cups, dinner recipe, tailgate



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