

# Slow Cooker Mac & Cheese



Your Key Ingredient:

[NESCO Slow Cooker](#)

## Grocery Ingredients:

- 16 ounce elbow macaroni
- 1 1/2 cups half & half
- 4 tablespoons salted butter
- 12 ounce evaporated milk
- 3 cups shredded cheddar cheese
- 3/4 pound block white American cheese or Monterey jack cheese
- 1/2 teaspoon salt
- 1/2 teaspoon pepper

**Directions:**

1. Cook elbow macaroni pasta according to the package directions.
2. Place cooked macaroni into the slow cooker.
3. Add butter and stir until melted/coated.
4. Pour in half & half, evaporated milk, 2 cups shredded cheddar cheese, cubed American Cheese or Monterey Jack, and salt and pepper. Stir until all ingredients are mixed.
5. cover and cook on low for 2 hours. (stir occasionally as it cooks.)
6. During the last 20 minutes of cooking, top with the remaining cup of shredded cheddar cheese.
7. Once done, turn the slow cooker to warm until you are ready to serve.