

Slow Cooker Macaroni & Cheese

We're pretty sure heaven tastes like an ultra-creamy spoonful of Macaroni & Cheese. If you've got mac 'n cheese on the mind, this recipe is for you. Use your NESCO Slow Cooker to soften noodles into your cheesiest, gooiest pasta dish yet. Simply add ingredients, set time, and go about your day until ready. Once ready, you can even take it on-the-go. This meal is great to share at your next potluck or to indulge in right out of the slow cooker (we won't judge).

Your Key Ingredient:

[NESCO Slow Cooker](#)

Grocery Ingredients:

8 oz elbow macaroni, cooked and drained
4 cups (16 oz) sharp Cheddar Cheese, shredded
12 oz can evaporated milk
1½ cups milk
2 eggs
1/2 tsp salt
1/2 tsp pepper

Instructions:

1. Using a large bowl, combine 3 cups shredded cheese, cooked macaroni, evaporated milk, eggs, salt and pepper.
2. Grease inside of **NESCO® Slow Cooker** with cooking oil or butter or margarine. Add macaroni mixture and top with remaining cheese.
3. Cook on LOW for 5 to 6 hours. NOTE: Do not stir. *Time and temperature will vary if using a Roaster Oven.*