

Extra Creamy Crock Pot Mac and Cheese

PREP TIME 10 minutes

COOK TIME 2 hours

TOTAL TIME 2 hours 10 minutes

SERVINGS 6 servings

AUTHOR Holly Nilsson

COURSE Casserole

CUISINE American

Extra Creamy Crock Pot Mac and Cheese. Macaroni and cheese is one of our favorite comfort food dishes, a smoothy cheesy sauce with perfectly tender pasta. This easy recipe required just minutes of prep and comes out of the slow cooker perfect every time!

Ingredients

- 2 cups uncooked macaroni noodles
- 1 teaspoon onion powder
- 1/2 teaspoon dry mustard powder
- 10.5 oz cream of chicken soup *condensed*
- 1/2 cup sour cream *regular or light*
- 1/2 cup mayonnaise
- 1/2 teaspoon pepper
- 3 cups cheddar cheese
- 1 cup gruyere cheese

Instructions

1. Boil macaroni noodles according to directions to make them very al dente. (I cook them for at least 1 minute less than directed on the bag. Mine boiled for 5 minutes). Drain and rinse under cold water.
2. Combine all ingredients in the slow cooker and cook on high for 2 hours or low for 3 hours, stirring once or twice.
3. Serve hot.

Add ½ pound chicken and ½ cup buffalo sauce to make buffalo chicken mac and cheese.

Recipe Notes

Be sure that your macaroni is cooked al dente before you put it in the slow cooker so it doesn't become mushy. If you prefer or if you are short on time, you can bake this in the oven (and I have many many times!) Preheat the oven to 350 degrees F. Bake 30 minutes covered and 30 minutes uncovered.

If you do not have gruyere cheese, you can use 4 cups cheddar instead.

*Nutrition information provided is an estimate and will vary based on cooking methods and brands of ingredients used.

Nutrition Information

Calories: 464, Fat: 47g, Saturated Fat: 21g, Cholesterol: 105mg, Sodium: 917mg, Potassium: 203mg, Carbohydrates: 31g, Fiber: 1g, Sugar: 2g, Protein: 27g, Vitamin A: 1000%, Vitamin C: 0.2%, Calcium: 665%, Iron: 1.5%

(Nutrition information provided is an estimate and will vary based on cooking methods and brands of ingredients used.)