

# Creamy Crock Pot Macaroni and Cheese



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**Prep Time:** 5 minutes

**Cook Time:** 1 hour, 30 minutes

**Yield:** 6 servings

*Truly a dump it all in and forget about it, no-fuss macaroni and cheese recipe. This slow cooker dish is done within 2 hours!*

- 1 teaspoon salt
- 1/2 teaspoon onion powder
- 1/2 teaspoon garlic powder
- 1/4 teaspoon ground mustard
- 2 cups lowfat milk (I used 1%)
- 1 (12 oz) can evaporated milk
- 1/2 cup sour cream or Greek yogurt
- 2 cups dry (uncooked) elbow macaroni pasta
- 8 ounce block cheese, shredded\* (I used smoked Gruyere, but cheddar or another favorite is fine)

In a medium bowl, whisk together the seasonings with the lowfat milk, evaporated milk and sour cream (or yogurt). Carefully pour into a lightly greased slow cooker. Add the pasta and shredded cheese. Stir gently to combine. Cook on low for 1 1/2 to 2 hours, stirring after 1 hour. Do not overcook.

## Notes

\*For best results, do not use pre-shredded cheese.