

Choco Fever Dream

Crockpot Mac and Cheese – Easy Recipe

15 min Prep time	**2 h** Cook time	**2 h 15 min** Total time
6 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb elbow macaroni
- [ ] 2 cups sharp cheddar cheese, grated
- [ ] 2 cups whole milk
- [ ] 4 tbsp butter
- [ ] 3 tbsp all-purpose flour
- [ ] 1 tsp dry mustard
- [ ] 1/2 tsp black pepper
- [ ] Salt to taste

Instructions

1. Cook the elbow macaroni in salted water until al dente, then drain and set aside.
2. In a saucepan, melt butter over low heat, whisk in flour to form a smooth roux, and cook for 1 minute.
3. Gradually whisk in milk, stirring constantly until the mixture thickens, then stir in dry mustard, pepper, and salt.
4. Transfer the sauce to the crockpot, add half of the grated cheddar, and stir to combine.
5. Add the cooked macaroni, mixing gently to coat each noodle.
6. Top with the remaining cheddar cheese, cover, and cook on low for 2-2.5 hours, stirring once halfway through.

Nutrition per serving

420 kcal	18 g	38 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the sauce looks too thick, stir in a splash of milk.
- For extra flavor, sprinkle a pinch of smoked paprika before serving.
- Let the dish sit for 5 minutes after cooking; it will thicken slightly.