



## Slow Cooker Macaroni and Cheese

 Popular

READY IN



205 min.

SERVINGS



12

CALORIES



516 kcal

SIDE DISH

LUNCH

MAIN COURSE

MAIN DISH

### Ingredients

- 0.5 stick butter melted
- 8 ounces elbow macaroni cooked
- 2 large eggs beaten
- 12 ounce evaporated milk canned
- 1 Dash paprika
- 1 Dash pepper
- 1 teaspoon salt
- 10 cups bricks sharp cheddar cheese grated

1.5 cups milk whole

## Equipment

slow cooker

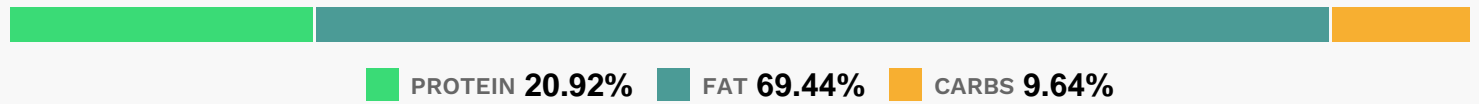
## Directions

Watch how to make this recipe.

In a large 4-quart slow cooker sprayed with cooking spray, mix the macaroni, evaporated milk, milk, butter, salt, pepper, eggs and all but 1/2 cup of the grated cheese.

Sprinkle the reserved cheese over the top of the mixture and then sprinkle with paprika. Cover and cook on low heat for 3 hours and 15 minutes. Turn off the slow cooker, stir the mixture and serve hot.

## Nutrition Facts



## Properties

Glycemic Index:17.64, Glycemic Load:3.89, Inflammation Score:-7, Nutrition Score:15.774782714636%

## Nutrients (% of daily need)

Calories: 516.35kcal (25.82%), Fat: 39.92g (61.42%), Saturated Fat: 22.66g (141.65%), Carbohydrates: 12.47g (4.16%), Net Carbohydrates: 12.13g (4.41%), Sugar: 4.76g (5.29%), Cholesterol: 147.17mg (49.06%), Sodium: 893.58mg (38.85%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 27.06g (54.12%), Calcium: 784.56mg (78.46%), Phosphorus: 548.27mg (54.83%), Selenium: 35.48µg (50.68%), Vitamin B2: 0.59mg (34.74%), Zinc: 4.01mg (26.72%), Vitamin A: 1227.53IU (24.55%), Vitamin B12: 1.29µg (21.51%), Magnesium: 40.42mg (10.1%), Vitamin B5: 0.84mg (8.38%), Vitamin D: 1.1µg (7.3%), Folate: 27.43µg (6.86%), Vitamin E: 0.98mg (6.52%), Potassium: 225.44mg (6.44%), Vitamin B6: 0.12mg (6.08%), Vitamin B1: 0.07mg (4.34%), Manganese: 0.08mg (3.86%), Copper: 0.06mg (3.06%), Vitamin K: 2.9µg (2.76%), Iron: 0.45mg (2.5%), Fiber: 0.35g (1.38%), Vitamin B3: 0.22mg (1.1%)