



# SLOW COOKER MAC AND CHEESE

Nothing says fall like comfort food, and nothing says comfort food like a bowl of mac and cheese. Enjoy this delicious slow cooked meal this fall.

## Ingredients

2 cups	Uncooked elbow macaroni
1 can (12 oz.)	Reduced-fat evaporated milk
1 ½ cups	Fat-free milk
⅓ cup	Phil's Fresh Eggs Cage Free Liquid Egg Whites
1 Tbsp.	Butter, melted
8 oz.	Reduced-fat process cheese (Velveeta), cubed
2 cups (8 oz.)	Shredded sharp cheddar cheese, divided
	Coarsely ground black pepper (optional)



## Directions

### STEP 1

Cook macaroni according to package directions; drain and rinse in cold water.

### STEP 2

In a large bowl, combine the evaporated milk, fat-free milk, egg whites, and butter. Stir in the process cheese, 1½ cups shredded sharp cheddar cheese, and well-drained macaroni.

### STEP 3

Transfer to a 3-qt slow cooker coated with cooking spray. Cover and cook on low for 2-3 hours or until center sets, stirring once. Sprinkle with remaining sharp cheddar cheese and, if desired, coarsely ground pepper.

