

Slow Cooker Macaroni Cheese

Serves 4



Ingredients:

- 400g dried macaroni
- 200g extra mature cheddar coarsely grated
- 200g ready-grated mozzarella from a packet
- 410g can evaporated milk
- 700ml water
- freshly ground pepper

Method:

1. Put the macaroni and both types of cheese in a slow cooker.
2. Pour over the evaporated milk
3. Add 700ml of water.
4. Season with pepper and stir
5. Cover and cook on high for 1½ hours, or until all the cheese has melted and the pasta is almost tender
6. Stir well, then cover and cook for a further 15 minutes, or until the pasta is tender but holding its shape
7. Serve immediately

