



## Jalapeño Popper Mac & Cheese

**Prep: 15 minutes**

**Slow Cook: 1 hour 45 minutes • Serves: 12**

- 2 cans (12 ounces each) evaporated milk
- 1 package (16 ounces) elbow macaroni
- 1 package (8 ounces) cream cheese, cut into small pieces
- 3½ cups finely shredded sharp Cheddar cheese
- 2 cups whole milk
- ¾ cup chopped pickled jalapeños
- ¾ cup cubed unsalted butter (1½ sticks)
- 1 teaspoon kosher salt
- ½ teaspoon dry mustard
- ½ teaspoon ground black pepper
- ¼ teaspoon paprika
- 1½ teaspoons fresh lime juice
- ½ cup panko breadcrumbs

**1.** In 5- to 6-quart slow cooker, stir evaporated milk, macaroni, cream cheese, Cheddar cheese, milk, jalapeños, ½ cup butter, salt, dry mustard, black pepper and paprika; cover and cook on low 1 hour 45 minutes or high 50 minutes, or until macaroni is tender, stirring occasionally. Stir in lime juice. Makes about 11 cups.

**2.** In large skillet, melt remaining ¼ cup butter over medium-high heat. Add breadcrumbs; cook 1 minute or until browned, stirring frequently. Serve mac & cheese sprinkled with breadcrumbs.

*Approximate nutritional values per serving (about 1 cup):  
553 Calories, 31g Fat (14g Saturated), 99mg Cholesterol,  
592mg Sodium, 40g Carbohydrates, 0g Fiber, 10g Sugars, 18g Protein*