



Tips

- I don't recommend using frozen corn in this recipe, since we use the liquid from the cans of whole-kernel corn.
- On that note, remember not to drain the cans of corn. We need the liquid in order to perfectly cook the tender macaroni.
- Cut down on prep time if you want by combining all of the ingredients (except the shredded cheddar) into a heavy-duty plastic bag. Refrigerate overnight. Then, the next day, you can dump everything into the crockpot and cook!

Storage

Spoon the cooled macaroni and corn casserole mixture into an airtight storage container.

Be sure to refrigerate food leftovers within two hours of dinnertime to prevent any food-based sickness.

In the fridge, the casserole leftovers will keep for three to four days.

You can freeze macaroni and corn casserole (tightly sealed) for about two months. However, the macaroni gets a little soft and the cheese tends to taste more grainy after thawing.

So, for best results, I don't really recommend freezing the tasty dish.

Variations

- Make it a full meal by stirring in a little bit of cubed ham, shredded chicken, or tuna. Any pre-cooked meat will work if you're trying to add some protein.
- Instead of shredded cheddar cheese, experiment with American, Colby-Jack, or Pepper Jack cheese.
- Feel free to swap the macaroni noodles with another shape. However, try to choose a similar size and texture, such as small shells or farfalle.
- Like it extra spicy? Me too! You can sprinkle in a pinch of smoked chipotle, paprika, or cayenne to amp up the heat a bit.
- Don't forget your garnish! Green onions, cilantro, and chives all nicely complement the flavors of crockpot corn casserole.

FAQs

Can I make this macaroni and corn casserole ahead of time?

Yes! Prepare it as directed, then keep it on the Warm setting for up to 2 hours if you're serving it the same day. Leftovers reheat beautifully with a splash of milk to bring back the creamy texture.

Can I use regular Velveeta instead of Mexican Velveeta?

Absolutely. Regular Velveeta melts just as smoothly and gives the casserole a classic cheesy flavor. If you like a little kick, stir in a can of diced green chiles or a pinch of cayenne pepper.

Can I freeze macaroni and corn casserole?

You can, but the texture of the pasta will soften a bit after thawing. Freeze in an airtight container for up to 2 months. Thaw overnight in the refrigerator and reheat gently with a splash of milk until creamy.