

Slow Cooker Mississippi Noodles: Easy, Creamy & Unforgettable Comfort!

Slow Cooker Mississippi Noodles



METHOD

Slow cooker

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ChefManiac

INGREDIENTS

2-3 lbs boneless beef chuck roast, trimmed and cut into 2-inch chunks

1 (1 oz) packet ranch dressing mix (dry)

1 (1 oz) packet au jus gravy mix (dry)

$\frac{1}{2}$ cup unsalted butter (1 stick)

4-5 pepperoncini peppers (whole or sliced), plus 2 tbsp juice from the jar

4 cups beef broth

12-16 oz wide egg noodles

Optional: $\frac{1}{2}$ cup heavy cream, for extra creaminess at the end

Salt and black pepper to taste

Fresh parsley or chives, chopped (for garnish)

DIRECTIONS

1. Combine Ingredients in Slow Cooker: Place the 2-3 lbs boneless beef chuck roast chunks in the bottom of your slow cooker. Sprinkle the 1 (1 oz) packet ranch dressing mix and 1 (1 oz) packet au jus gravy mix evenly over the beef. Place the $\frac{1}{2}$ cup unsalted butter (1 stick) on top of the beef. Add the 4-5 pepperoncini peppers and 2 tablespoons of pepperoncini juice from the jar into the slow cooker. Pour 4 cups beef broth over everything.
2. Cook: Cover the slow cooker with its lid. Cook on LOW for 7-8 hours or on HIGH for 3.5-4 hours, or until the beef is incredibly tender and easily pulls apart with a fork.
3. Shred Beef & Prepare Gravy: Once the beef is cooked through and tender, remove it from the slow cooker and place it on a cutting board. Using two forks, shred the beef into bite-sized pieces. In the slow cooker, whisk the remaining liquid and aromatics to combine and ensure the gravy mixes. You can remove the pepperoncini peppers at this point or leave them in. Return the shredded beef to the slow cooker and stir it into the flavorful gravy.
4. Cook Egg Noodles (Separately): While the beef finishes, cook the 12-16 oz wide egg noodles according to package instructions until al dente. Drain well.
5. Combine & Finish: Add the cooked egg noodles directly to the slow cooker with the shredded beef and gravy. Stir gently to combine, ensuring the noodles are fully coated in the luscious sauce. If using, stir in the optional $\frac{1}{2}$ cup heavy cream for extra creaminess. Taste and adjust seasoning with salt and black pepper as needed.

6. Serve: Ladle the warm, comforting Slow Cooker Mississippi Noodles into bowls. Garnish with fresh chopped parsley or chives if desired. Serve immediately and savor every rich, tender, and incredibly satisfying bite!

SWAPS & NOTES

from the classic Mississippi ingredients.

The real magic happens when those silky egg noodles are stirred in at the end, soaking up all that luscious, creamy gravy.

It feels incredibly comforting and indulgent, yet the active prep time is minimal, making it a fantastic, fuss-free go-to for busy weeknights.

It's a guaranteed crowd-pleaser that simplifies a gourmet-tasting meal!

TIPS FOR SUCCESS

Chuck Roast is Key: This cut has enough fat and connective tissue to break down into incredibly tender meat over long cooking.

Don't Skimp on Pepperoncini Juice: The juice adds a unique tangy flavor that's essential for "Mississippi" dishes.

Low and Slow for Tenderness: Cooking on LOW for longer yields the most tender, fall-apart beef.

Add Noodles at the End: Cooking noodles separately and adding them at the very end prevents them from becoming mushy in the slow cooker.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/slow-cooker-mississippi-noodles-easy-creamy-unforgettable-comfort/>