

The Easiest Slow Cooker Pea Macaroni Recipe for Busy Nights

Slow Cooker 3-Ingredient Sweet Pea Macaroni



METHOD

Slow cooker

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ChefManiac

INGREDIENTS

Working Ingredient List:

12 ounces elbow macaroni

3 cups hot water

1 cup unsalted butter, cut into chunks

2 cups frozen sweet peas

1 teaspoon salt, optional

Black pepper, for serving if desired

DIRECTIONS

1. Lightly grease the slow cooker insert if desired for easier cleanup.
2. Add the dry elbow macaroni to the slow cooker.
3. Pour in the hot water and stir gently.
4. Add the butter pieces over the pasta.
5. Cover and cook on HIGH until the pasta is nearly tender, stirring once or twice if needed for even cooking.
6. Stir in the frozen peas toward the end of cooking so they heat through but stay bright.
7. Season with salt and black pepper to taste, then serve warm.
8. This method is based on the verified versions describing hot water, butter, pasta, and peas cooked in the slow cooker, with the peas stirred in at the end to preserve their color and texture.

SWAPS & NOTES

Elbow macaroni is the classic choice here, but other small pasta shapes may work if you keep an eye on the texture.

Frozen peas are ideal because they cook quickly and keep their sweetness and color.

This is a very simple dish, so the quality of the butter matters.

Good butter gives you a richer, more flavorful finish.

TIPS FOR SUCCESS

Use genuinely hot water, not cold water.

One of the recipe versions specifically notes that starting with hot water helps the pasta cook more evenly and reliably in the slow

cooker.

Do not add the peas too early if you want them to stay bright green.

Stirring them in near the end gives them time to heat through without turning dull or mushy.

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

Original recipe: <https://chefmaniac.com/the-easiest-slow-cooker-pea-macaroni-recipe-for-busy-nights/>