



buffalo chicken mac 'n cheese;

1. (buh-fuh-loh chee-kehn mahck en chee-z) *noun*.
Creamy two cheese macaroni mixed with buffalo chicken and topped with blue cheese.
2. Produces 4 Servings.
3. Preparation 35 mins.
4. Oven temperature set to --.

Ingredients;

Mac 'n Cheese

- 8oz pasta, any shape
- 1 c. milk
- 1 Tbsp. flour
- 1 Tbsp. butter
- 1 c. cheddar cheese, shredded
- 1 c. colby cheese, shredded

Buffalo Chicken

- approx. 2 c. shredded chicken*
- $\frac{1}{4}$ c. — $\frac{2}{3}$ c. hot sauce (Frank's)
- $\frac{1}{4}$ c. blue cheese crumbles

*Substitute 2 chicken breasts,
poached

Instructions;

Mac n' cheese

1. Cook the pasta according to package directions.
2. Meanwhile, in a small pot on the stove (before turning the heat on), whisk together milk and flour. Bring to a boil then reduce heat to a simmer.
3. Stir in the butter and stir occasionally until thick enough to coat the back of a spoon. Add in the cheddar and colby cheeses and stir until melted. Remove from heat.
4. Pour the cheese sauce over the drained pasta and mix thoroughly.

Buffalo Chicken

5. Mix together the shredded chicken and hot sauce in a bowl. Add more hot sauce if desired.
6. Add the chicken into the macaroni and mix together. Top with crumbled blue cheese and serve warm.