



BUFFALO CHICKEN MAC & CHEESE

Try this Buffalo Chicken Mac & Cheese Recipe made with Sweet Baby Ray's Hot Sauce. Our hot sauce takes the flavor of mac & cheese to the next level with a special blend of aged cayenne peppers.

INGREDIENTS

- 1 lb dried elbow macaroni
- 4 tbsp unsalted butter
- 4 tbsp all-purpose flour
- 1 tsp salt
- 1/2 tsp ground black pepper
- 3 cups whole milk
- 3 cups four cheese blend, shredded
- 1 cup gorgonzola cheese, crumbled
- 1/2 cup Sweet Baby Ray's Hot Sauce
- 12 oz. chicken, cooked and diced
- 1/2 cup green onion, chopped
- 1 1/2 cups panko bread crumbs
- 1/2 cup parmesan cheese, grated

DIRECTIONS

Preheat oven to 350°F. Cook macaroni to al dente according to package instructions and drain.

Melt butter in a large saucepan over medium heat. Stir in flour, salt, and pepper. Cook 1 to 2 minutes, stirring constantly. Add milk and whisk in. Cook over medium heat, stirring constantly, until thickened and bubbly.

Reduce heat to low and stir in four cheese blend and gorgonzola until melted. Add Sweet Baby Ray's Hot Sauce, chicken, green onion, macaroni, and additional salt and pepper to taste; mix well.

Spoon into an ungreased 2-quart casserole dish. Mix bread crumbs and parmesan cheese together and place on top of pasta. Bake 20-25 minutes or until heated to an internal temperature of 165°F. Remove from oven and serve.