



Buffalo Chicken Mac and Cheese



Ingredients:

- 8 ounces uncooked elbow macaroni pasta
- 4 tablespoons butter
- ¼ cup chopped yellow onion
- 3 tablespoons all-purpose flour
- 2 cups half & half
- ¼ teaspoon salt
- ¼ teaspoon pepper
- ¼ teaspoon garlic powder
- ½ teaspoon onion powder
- ½ teaspoon ground mustard
- 4 ounces cream cheese softened and cut into pieces
- 1 ½ cups shredded Monterey Jack cheese
- 1 ½ cups shredded cheddar cheese
- ⅓ cup sour cream
- ¼ cup Frank's hot sauce
- 2 cups cooked and shredded chicken
- ¼ cup blue cheese crumbles

Method:

1. Cook macaroni according to package directions.
2. In a Dutch oven or large pot, melt butter over medium heat.
3. Add onion and cook until translucent, about 2 minutes
4. Add flour, stir and cook 1-2 minutes to get "floury" taste out
5. Gradually whisk in half-and-half. Bring to a simmer. Add salt, pepper, garlic powder, onion powder, and dry mustard.
6. Once thickened, turn heat to low and add cream cheese. Stir until melted.
7. Add Monterey Jack cheese and cheddar cheese. Stir until melted.
8. Stir in sour cream and hot sauce.
9. Add macaroni and chicken to pot with cheese sauce. Stir to combine.
10. Top with blue cheese crumbles and drizzle with additional hot sauce if desired.