



FARMERS MARKET

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Buffalo-Chicken Macaroni and Cheese –

Serves: 6 to 8

7 tbl. unsalted butter, plus more for the dish
Kosher salt
1 lb. elbow macaroni
2 stalks celery, finely chopped
3 cups shredded rotisserie chicken
2 cloves garlic, minced
¼ cup hot sauce (preferably Frank's)
2 tbl. all-purpose flour
2 tsp. mustard powder
2 ½ cups half & half
1 lb. yellow sharp cheddar cheese, cut into 1-inch cubes, about 3 ½ cups
8 oz. pepper jack cheese, shredded, about 2 cups
2/3 cup sour cream
1 cup panko bread crumbs
½ cup crumbled blue cheese
2 tbl. chopped fresh parsley

Preheat the oven to 350° and butter a 9-by-13-inch baking dish. Bring a large pot of salted water to a boil; add the pasta and cook until al dente, about 7 minutes. Drain.

Meanwhile, melt 3 tbl. butter in a large skillet over medium heat. Add the onion and celery and cook until soft, about 5 minutes. Stir in the chicken and garlic and cook 2 minutes. Add ½ cup hot sauce and simmer until slightly thickened, about 1 minute.

Melt 2 tbl. butter in a saucepan over medium heat. Stir in the flour and mustard powder with a wooden spoon until smooth. Whisk in the half and half, then add the remaining ¼ cup hot sauce and stir until thickened, about 2 minutes. Whisk in the cheddar and pepper jack cheeses, then whisk in the sour cream until smooth.

Spread half of the macaroni in the baking dish, then top with the chicken mixture and the remaining macaroni. Pour the cheese sauce evenly on top.

Put the remaining 2 tbl. butter in a medium microwave-safe bowl and microwave until melted (alternately, you can do this over the stove). Stir in the panko, blue cheese and parsley. Sprinkle over the macaroni and bake until bubbling, 30 to 40 minutes. Let rest 10 minutes before serving.

Credit: Food Network Magazine