

Buffalo Chicken Mac and Cheese

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Servings: 8

*1 package (16 ounce)
cavatappi
6 tablespoons butter
6 tablespoons flour
3 cups milk
2 cups (8 ounce) shredded
cheddar cheese
2 cups (8 ounce) shredded
Monterey Jack cheese
pinch black pepper
1/4 cup hot sauce (or more
to taste)
1/2 cup crumbled
Gorgonzola cheese
1 1/2 cups cooked rotisserie
chicken, chopped
Gorgonzola cheese (for
garnish)
chopped celery leaves (for
garnish)*

Preparation Time: 15 minutes

Cook the cavatappi according to package directions until al dente. Drain.

Meanwhile, in a large Dutch oven over medium heat, melt the butter. Whisk in the flour. Cook until golden, whisking constantly, about 1 minute. Add the milk. Cook, whisking constantly, until smooth, thickened and bubbly, about 6 minutes.

Reduce the heat to medium-low. Add the cheddar and Monterey Jack cheeses. Cook, stirring, until melted. Stir in the pepper and hot sauce, to taste.

Fold in the Gorgonzola, chicken and cavatappi. Cook, stirring until just heated through.

Garnish with additional Gorgonzola and celery leaves.

Per Serving (excluding unknown items): 398 Calories; 32g Fat (71.3% calories from fat); 19g Protein; 10g Carbohydrate; trace Dietary Fiber; 97mg Cholesterol; 555mg Sodium. Exchanges: 1/2 Grain(Starch); 2 Lean Meat; 1/2 Non-Fat Milk; 5 Fat; 0 Other Carbohydrates.