

Texas Pete Buffalo Mac and Cheese

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1 box (16 ounce) pasta shells, cooked according to package directions
1/2 cup Texas Pete Buffalo Wing Sauce
1 to 2 tablespoons Dijon mustard
2 cans (12 ounce ea) evaporated milk
2 tablespoons cornstarch
1 package (16 ounce) shredded cheese
5 ounces blue cheese, crumbled
1 small rotisserie chicken, shredded and skin removed
12 ounces thick cut bacon
1 tablespoon oil
1/2 to one cup Panko bread crumbs, toasted
1/4 cup green onions, chopped

In a frying pan, cut the bacon into bite-size pieces. Fry until crisp. Set aside on a paper towel to drain (Reserve some for topping).

Heat the oil in a small frying pan on medium-high. When the oil starts to bubble, add the Panko. Make sure to keep the oil hot, almost smoking, to keep the breadcrumbs from getting greasy. Stir constantly for about 3 to 4 minutes until golden brown. Set aside on a paper towel until ready to serve.

In a medium saucepan over medium heat, add the wing sauce, mustard and evaporated milk. Whisk until combined and smooth.

In a separate bowl, mix the cornstarch with cheese. Toss to thoroughly coat; then add to the saucepan. Stir to combine.

Add the blue cheese, stirring constantly, until all of the cheese is melted and the sauce is smooth.

Add the pasta, shredded chicken and bacon to the sauce. Combine.

Sprinkle the mac and cheese with the reserved bacon, toasted Panko and the green onions.

Serve hot.

Per Serving (excluding unknown items): 1768 Calories; 95g Fat (48.2% calories from fat); 79g Protein; 150g Carbohydrate; 4g Dietary Fiber; 255mg Cholesterol; 2711mg Sodium. Exchanges: 6 Grain(Starch); 4 Lean Meat; 1/2 Vegetable; 4 Non-Fat Milk; 15 1/2 Fat; 0 Other Carbohydrates.