

Buffalo Mac and Cheese



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Recipe by: Laura Vitale

Serves 4-6

Prep Time: 15 minutes

Cook Time: 30 minutes

Ingredients

- 1 Tbsp of Olive Oil
- 1 Tbsp of Unsalted Butter
- 1lb of Chicken Breast, cut into bite size pieces
- 1 Shallot, minced
- 2 Cloves of Garlic, minced
- Garlic and Herb Seasoning, to taste
- Paprika or Cajun Seasoning, to taste
- 1/3 cup of Buffalo Sauce
- 12oz of Cavatappi Pasta
- 3 cups of Whole Milk
- 1 cup of Chicken Stock
- 1 cup of Heavy Cream
- 2 cups (8oz) of Grated Sharp Cheddar
- Salt to taste

1) In a shallow, ovenproof dutch oven or large skillet, add the butter and oil. Allow to preheat between medium and medium high, season the chicken well with garlic and herb and paprika, add to the hot skillet.

2) Cook about 70 percent of the way, then add the shallots, cook a couple minutes, then follow with the garlic and cook one more minute, add the hot sauce, cook another minute then remove all to a bowl and set aside.

3) To the same pot, add the milk, cream and chicken stock and garlic and herb seasoning, bring to a boil, add the pasta, partially cover and cook al dente. Adjust any seasoning to taste at this point.

4) Add half the cheese, stir briefly, then top with all the buffalo chicken followed by the rest of the cheese, pop it under a broiler for a couple minutes and dig in!

