



Buffalo Chicken Macaroni and Cheese *(Adapted from Food Network Magazine)*

Chicken:

- 2 tablespoons butter
- 1 stalk celery, finely chopped
- 1/2 medium onion, finely chopped
- 1 clove garlic, minced
- 2 cups diced cooked chicken
- 1/4 cup hot sauce (I used Franks)

Melt butter in sauté pan over medium heat. Add celery and onion and cook until softened. Stir in garlic and cook 1 more minute. Remove from heat and add chicken and hot sauce. Stir to combine and set aside.

Sauce:

- 2 tablespoons butter
- 1 heaping tablespoon flour
- 1 teaspoon dry mustard
- 1-1/2 cups whole milk
- 1/4 cup hot sauce
- 2 ounces Velveeta cheese, cubed
- 6 ounces sharp cheddar, cubed
- 4 ounces pepper jack cheese, shredded
- 1/3 cup sour cream

Melt butter in a small saucepan over medium heat. Add flour and mustard and stir well to combine. Cook, stirring constantly for 1 or 2 minutes, then slowly whisk in milk and hot sauce. Cook until thickened, whisking constantly. Lower heat and whisk in cheeses and stir until cheese is melted. Remove from heat and whisk in sour cream. Stir until smooth.

- 8 ounces elbow macaroni cooked to al dente and drained
- 1/4 cup panko crumbs
- 2 tablespoons melted butter
- 1/4 cup crumbled Gorgonzola

Preheat oven to 350. Spray a 2 quart casserole with cooking spray. Place half the cooked and drained macaroni on bottom of casserole and top with a cup of sauce. Place the chicken on top and finish with remaining macaroni. Pour remaining sauce over top. Combine panko, butter and crumbled gorgonzola. Sprinkle on top of casserole. Bake for 35 to 40 minutes until top is browned and casserole is bubbling. Serves 4 to 6.