

Butter Chicken Mac 'n' Cheese

Ingredients

- 1 tablespoon butter
- 2.25 cups chicken, chopped
- salt
- pepper
- 1 onion, chopped
- 1 tablespoon plain flour
- 1.24 cup milk
- 1/4 cup butter chicken sauce
- 2.25 cup mozzarella cheese
- 2.5 cup cheddar cheese
- 1 cup elbow pasta, cooked
- 1 cup mozzarella cheese, grafted
- fresh coriander

Steps

1. Preheat oven to 350 degrees F
2. Melt in 1 tbsp butter in a large skillet over medium high heat until melted
3. Add and fry for about 5-8 mins (until cooked)
 - 2.25 cups chicken, chopped
 - salt
 - pepper
4. Add 1 onion, chopped, and fry for 2 mins
5. Stir in 1 tbsp plain flour
6. Gradually whisk in
 - 1.25 cup milk
 - 1/4 cup butter chicken sauce
 - 2.25 cup mozzarella cheese
 - 2.5 cup cheddar cheese
7. Once cheese has melted into the mixture, stir in the chicken and 1 cup cooked elbow pasta
8. Sprinkle 1 cup mozzarella cheese
9. Bake in oven for 15 mins, until cheese is brown and bubbling on top
10. Garnish with coriander