



Buffalo Chicken Mac and Cheese

★★★★★

My creamy buffalo chicken macaroni and cheese is topped off with a buttery toasted panko for next-level flavor. It's quick to make in just over 30 minutes!

Recipe includes a how-to video!

Course	Dinner
Cuisine	American
Prep Time	20 minutes
Cook Time	15 minutes
Total Time	35 minutes
Servings	8 servings
Calories	458kcal
Author	Sam Merritt

Equipment

- [Large pot](#)

Ingredients

- 8 oz dry macaroni noodles (I used Cellentani noodles) (230g)
- 3 Tablespoons butter (42g)
- 3 Tablespoons flour (24g)
- 2 cups milk (475ml)
- ½ teaspoon salt
- ½ teaspoon pepper
- ½ teaspoon garlic powder
- ½ teaspoon onion powder
- ½ teaspoon ground mustard
- 4 oz cream cheese (115g)
- 1 ½ cup shredded mozzarella cheese , I use low-moisture part skim (170g)
- 1 cup sharp shredded cheddar cheese (115g)
- ⅓ cup sour cream (80g)
- ½ cup buffalo hot sauce (120ml)
- 1 ½ cups [shredded chicken](#) (200g)

For Panko Topping:

- 1 Tablespoon butter (14g)
- ½ Tablespoon olive oil
- ½ cup seasoned panko crumbs (30g)

Instructions

1. Preheat oven to 350F (175C) and lightly grease a 1.5qt round baking dish or 9x9 square baking dish with butter.
2. Cook pasta al dente according to package instructions.
8 oz dry macaroni noodles (I used Cellentani noodles)
3. Meanwhile, melt butter in a large pot over medium heat. Once it has melted, add flour and stir until smooth.
3 Tablespoons butter, 3 Tablespoons flour
4. Add milk and spices, stir well and bring to a boil.
2 cups milk, ½ teaspoon salt, ½ teaspoon pepper, ½ teaspoon garlic powder,
½ teaspoon onion powder, ½ teaspoon ground mustard
5. Once mixture begins to boil, reduce heat, bring to a simmer, and stir frequently until it is slightly thickened.
6. Reduce heat to low and add cream cheese, mozzarella cheese, cheddar cheese, and sour cream. Stir until cheeses are melted and mixture is smooth.
4 oz cream cheese, 1 ½ cup shredded mozzarella cheese,
1 cup sharp shredded cheddar cheese, ⅓ cup sour cream
7. Add hot sauce and stir.
½ cup buffalo hot sauce
8. Add shredded chicken and cooked, drained pasta noodles and stir until well coated by the sauce.
1 ½ cups shredded chicken
9. Pour into prepared baking dish and prepare your Panko topping.

Panko Topping

1. Combine butter and olive oil in a small saucepan over medium heat. Heat, stirring occasionally, until melted.
1 Tablespoon butter, ½ Tablespoon olive oil
2. Add panko and stir well until the butter and oil has been mostly absorbed. Continue to stir until panko is lightly toasted and turns a light-medium brown color
½ cup seasoned panko crumbs
3. Use a spoon to sprinkle over prepared buffalo chicken mac and cheese
4. Transfer to oven and bake on 350F (175C) for 15 minutes.
5. Garnish with parsley, if desired, and serve.

Nutrition

Serving: 1 serving | Calories: 458kcal | Carbohydrates: 31g | Protein: 22g | Fat: 27g | Saturated Fat: 15g | Cholesterol: 93mg | Sodium: 1003mg | Potassium: 274mg | Fiber: 1g | Sugar: 5g | Vitamin A: 818IU | Calcium: 318mg | Iron: 1mg

Buffalo Chicken Mac and Cheese <https://sugarspunrun.com/buffalo-chicken-mac-and-cheese/> Find more great recipes at
SugarSpunRun.com!