

Buffalo Chicken Mac N Cheese

Ingredients:

- 7 tablespoons unsalted butter, plus more for the dish
 - 3 tablespoons for onion mix
 - 2 tablespoons for cheese mix
 - 2 tablespoons for crust mix
- 1 pound small pasta, gluten free rice pasta works well
 - Salt for your water
- 1 small onion, finely chopped
- 2 stalks celery, finely chopped
- 3 cups cooked chicken, shredded or bite sized
- 2 cloves garlic, minced
- ¾ cup hot sauce (preferably Frank's)
 - divided ½ cup and ¼ cup
- 2 tablespoons all-purpose flour, gluten free all purpose flour works well
- 2 teaspoons dry mustard
- 2 ½ cups half-and-half
- 1 pound sharp cheddar cheese, cut into cubes or shredded
- 8 ounces pepper jack cheese, shredded
- ⅔ cup sour cream
- 1 cup panko breadcrumbs, gluten free works well
- ½ cup parmesan
- 2 teaspoons dried parsley

Directions:

1. Preheat the oven to 350 degrees F and butter a 9x13 baking dish. Prepare pasta according to package directions, set aside.
2. Melt 3 tablespoons butter in a large skillet, add the onion and celery and cook until soft, about 5 minutes. Stir in the chicken and garlic and cook for 2 minutes, then add 1/2 cup hot sauce and simmer until slightly thickened, about 1 more minute. Set aside.
3. Melt 2 tablespoons butter in a saucepan over medium heat. Stir in the flour and mustard with a wooden spoon until smooth. Whisk in the half-and-half, then add the remaining 1/4 cup hot sauce and stir until thick, about 2 minutes. Whisk in the cheddar and pepper jack cheeses, then whisk in the sour cream until smooth. Remove from heat.
4. Spread half of the prepared pasta in the dish, then top with all the chicken mixture, then the remaining macaroni. Pour the cheese sauce evenly on the top.
5. Stir together 2 tablespoons of melted butter, panko, parmesan, and parsley until it makes a loose crumb. Sprinkle over dish.
6. Bake uncovered for 30-40 minutes or until browned and bubbly. Let rest 10 minutes before serving.