

777 Original Buffalo Chicken Mac N' Cheese

Servings: 8

Prep: 10 Mins.

Cook: 30 Mins

INGREDIENTS

- 1 pound (16 ounces) elbow macaroni
- 1/2 cup unsalted butter
- 1/2 cup all-purpose flour
- 4 cups milk
- 4 cups shredded Cheddar cheese
- 1/2 cup plus 2 tablespoons 777 Original Hot Sauce, divided
- 2 cups chopped cooked chicken
- 3 stalks celery
- 1/4 cup thinly sliced green onion, optional
- 1/2 cup crumbled blue cheese, optional

DIRECTIONS

- PREHEAT oven to 350F. Spray a 13x9-inch baking dish with no stick cooking spray; set aside. Cook macaroni as directed on package using minimum cook time. Drain well.
- MEANWHILE, melt butter in 3-quart saucepan on low heat. Whisk in flour; cook and stir until smooth. Gradually stir in milk. Bring to boil, stirring constantly. Boil 1 minute until mixture is hot and bubbly. Add cheese and 1/2 cup of the 777 Original Hot Sauce; stir until cheese is melted and mixture is smooth.
- ADD cooked macaroni, chicken and celery to cheese sauce; stir gently to coat well.
- POUR macaroni mixture into prepared baking dish. Sprinkle with green onions and blue cheese crumbles if desired.
- DRIZZLE top with remaining 2 tablespoons 777 Original Hot Sauce. Bake, uncovered, 15 to 20 minutes or until bubbly and lightly browned on top. Let stand 5 minutes before serving.