

Ingredients:

- 1 teaspoon olive oil
- 1/2 cup panko breadcrumbs
- 16 ounces dried short cut pasta (cavatappi)
- 4 tablespoons unsalted butter
- 2-3 fresh jalapeños, seeds and ribs removed, diced
- 1/3 cup diced yellow onion
- 3 cloves garlic, minced
- 1/4 cup all-purpose flour
- 2 cups heavy cream (or half and half)
- 1 to 1 ½ cups whole milk
- 4 ounces cream cheese, cubed, softened to room temperature
- 2 cups shredded mozzarella cheese, divided (1 ½ cups + ½ cup)
- 2 cups diced white American, divided (1 ½ cups + ½ cup)
- 1 teaspoon Kosher salt
- 1/2 teaspoon ground black pepper
- 1/2 teaspoon ground cumin
- 8 slices cooked and crumbled bacon, divided
- Additional jalapenos for garnish
- Fresh parsley or cilantro, chopped for garnish

Directions:

1. In a small saucepan, heat 1 teaspoon olive oil over medium heat. Add panko and stir until coated and panko is starting to brown. Set aside.
2. Preheat oven to 350° F. Lightly grease a 3 quart baking dish or a 9x13 pan, and set aside. Boil a large stockpot of water and cook pasta until 1 minute shy of al dente. Drain and toss pasta in a drizzle of olive oil to prevent sticking.
3. Add butter to a large saucepan and heat over medium heat. Add jalapeños and onion and cook 2 minutes. Add garlic and cook 1 minute, stirring often.
4. Add flour and stir to combine. Cook 1-2 minutes. Pour in heavy cream and milk, whisking to combine so lumps from the flour mixture are gone. Cook several minutes until thickened, stirring often.

5. Add in cream cheese and stir until melted. Add in the mozzarella and white American cheeses, stirring until melted. Add spices (salt, pepper, cumin) and stir. If you notice the sauce getting TOO thick, add in a splash of milk and stir.
6. In a large mixing bowl, add cooked pasta, cheese sauce, and most of the bacon. Stir it all together and pour into prepared baking dish. Top with remaining mozzarella and white American cheeses and remaining bacon. Sprinkle with the toasted panko and bake, uncovered, for 15 minutes.
7. Serve hot, garnished with additional sliced jalapeños, and parsley or cilantro, if desired.

Source: The Chunky Chef

Ingredients:

- 1-pound short pasta, elbow macaroni or shellbows
- 16 ounces smoked gouda cheese, grated and divided (8 oz + 8 oz)
- 8 ounces extra sharp white cheddar cheese, grated
- 1/2 cup (1 stick) unsalted butter
- 4 tablespoons all-purpose flour
- 2 cups heavy whipping cream
- 2 cups whole milk
- 1/2 teaspoon smoked paprika
- 1/2 teaspoon ground white pepper
- 1/2 teaspoon ground mustard
- 1 teaspoon garlic powder
- 1/4 teaspoon ground nutmeg
- salt, to taste
- 8 slices bacon, crumbed, divided

Preparation:

1. Preheat oven to 350°F.
2. Cook pasta according to package directions, al-dente, drain and set aside.
3. In a large pot, melt butter over medium-low heat. Whisk in flour. Slowly add heavy cream and milk. Stir and let mixture come to a slight boil. Add spices.
4. Add 8 ounces of gouda and white cheddar. Mix well.
5. Add pasta and 2/3 bacon stir, season with salt.
6. Pour mixture into a lightly greased baking dish, top with remaining 8 ounces of gouda and remaining bacon. Bake 25-30 minutes until cheese is golden and bubbly.
7. Let cool for 15 minutes and serve warm.

Buffalo Chicken

Mac & Cheese

Ingredients:

Chicken

- 2 cups shredded cooked rotisserie chicken
- 4 tablespoons buffalo sauce
- 4 tablespoons ranch dressing

Mac and Cheese

- 16 ounces gemelli noodles, cooked al dente and drained
- 1/2 cup unsalted butter
- 1/2 cup all-purpose flour
- 4 cups whole milk, warmed
- 1 teaspoon salt
- 1/2 teaspoon ground mustard powder
- 1/4 teaspoon garlic powder
- 1/4 teaspoon cayenne pepper, optional
- 1 cup sharp cheddar cheese, freshly grated
- 1/2 cup grated mozzarella cheese

Toppings

- 1/2 cup mozzarella cheese
- 1/2 cup cheddar cheese
- salt and pepper, to taste
- 2+ tablespoons buffalo sauce
- 2+ tablespoons ranch dressing
- Parsley, chopped (for garnish)

Preparation:

Preheat oven to 350°F

Chicken

1. Mix chicken, buffalo sauce, ranch dressing in a medium bowl, set aside.

Mac and Cheese

1. In a skillet over medium heat, melt the butter.
2. Add the flour and whisk constantly for 1-2 minutes.
3. Remove from heat and gradually pour in the warm milk, whisking constantly.
4. Return the pan to the heat, whisk another 3-5 minutes or until thickened.
5. Add the salt, garlic powder, ground mustard, and cayenne pepper and stir to combine.
6. Add the cheeses and chicken, stirring to melt.
7. Add the noodles. Stir to combine. Pour into greased baking pan.

Topping

1. Top with the mozzarella and cheddar cheeses and bake, uncovered, for 10-15 minutes.
2. Season with salt and pepper. Drizzle with ranch and buffalo sauce.
3. Garnish with parsley before serving.

Source: IAMBAKER

Ingredients:

- 1-pound small elbow macaroni, uncooked
- 8 ounces sharp cheddar cheese, shredded
- 8 ounces Colby jack cheese, shredded
- 8 ounces part-skim mozzarella cheese, shredded
- 8 ounces American cheese, cubed
- 8 ounces cream cheese, cubed and room temperature
- 1 cup half and half
- 1 cup heavy cream
- Kosher salt
- freshly cracked black pepper
- 1/2 teaspoon smoked paprika
- 1-2 teaspoon garlic powder
- 1 teaspoon onion powder
- 1/4 teaspoon mustard powder
- 2 large eggs, beaten

Preparation:

1. Preheat oven to 350°F. Butter an 8x11 baking dish and set aside.
1. Fill a large stockpot halfway with water, add in a large pinch of salt, and bring to a boil. Add elbow macaroni and cook until just under al dente, according to package directions. Drain.
2. Mix the half and half, heavy cream, half of the cheddar cheese, half of the Colby jack cheese, all the mozzarella cheese, all the American cheese, and all of the cream cheese in a large mixing bowl.
3. Add smoked paprika, garlic powder, onion powder, mustard powder, and some kosher salt and pepper, stirring well. Season to taste. Mix the eggs in until well incorporated with a wooden spoon.
4. Add pasta and the cheese sauce to prepared baking dish.
5. Top with remaining cheese, sprinkle with smoked paprika.
6. Bake for 35 minutes until bubbly.

Source: Adapted from Eden Westbrook Sweet Tea and Thyme

Ingredients:

- 1-pound large elbow macaroni
- 1 and 1/4 sticks of butter
- 3/4 cup chopped red onion
- 2 tablespoons minced garlic
- ½ pound mushrooms, diced
- 1/2 cup flour
- 8 ounces aged white cheddar, shredded
- 8 ounces Gruyere, shredded
- 1/2 cup Parmesan cheese, shredded
- 1 cup whole milk
- 1/2 cup half & half
- 3/4 cup heavy whipping cream
- 1/4 cup chopped fresh mixed herbs such as: basil, thyme and rosemary)
- 1 teaspoon cracked black pepper (to taste)
- 1/2 cup (or more) panko breadcrumbs
- splash white wine (about 1/4 cup)
- 1 tablespoon plus 1 teaspoon black truffle oil, plus extra for garnish
- 2 tablespoons parsley, chopped, for garnish

Preparation:

1. Preheat oven to 350°F. Cook macaroni per package instructions, set aside.
2. Add butter to pot over medium-high heat. Sauté the onions and mushrooms until they turn slightly brown. Briefly sauté the garlic. Add the flour and cook for 3 minutes to make a blonde roux.
3. Whisk in the milk, half and half, heavy whipping cream, and a splash of white wine and bring to a boil, stirring constantly to prevent the roux from burning. Add additional milk if you think it's looking a little too pasty. Cook until the roux has dissolved completely, and you can no longer taste the flour.
4. Add the fresh herbs, truffle oil, cheddar, Gruyere and half of the parmesan until dissolved. Season with cracked black pepper. Incorporate the cooked cavatappi into the sauce.
5. Put ingredients into a baking dish. Sprinkle breadcrumbs and remaining parmesan cheese on top. Bake 35 minutes until golden brown. Drizzle lightly with black truffle oil and garnish with chopped parsley.

Source: Adapted from Meg O on the Go