

## Creamy Honey Pepper Chicken Mac and Cheese Is the Sweet, Spicy Comfort Dish

Why This Mac and Cheese Combo Works So Well



**TIME**  
**40 min**

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### INGREDIENTS

You'll Need

For the Pasta: 12 oz elbow macaroni or cavatappi pasta 1 cup heavy cream 1 cup shredded cheddar cheese 1 cup shredded mozzarella cheese ... cup grated Parmesan cheese:

### DIRECTIONS

1. Step-by-: Step)
2. Cook the : Pasta
3. I start by boiling a pot of salted water and cooking the pasta according to package instructions-usually about 8-10 minutes. Once done, I drain and set it aside while I prep the rest.
4. Season and : Cook the Chicken
5. In a mixing bowl, I toss the diced chicken with garlic powder, onion powder, paprika, salt, and black pepper. This seasoning gives it that deep, smoky flavor that plays so well with the honey glaze.
6. I heat olive oil in a skillet over medium heat and add the chicken, cooking for 5-7 minutes, turning occasionally until browned and cooked through. Once done, I remove the chicken from the pan and set it aside.
7. Make the : Honey Pepper Glaze
8. In the same skillet (no need to clean it), I melt a tablespoon of butter, then stir in the honey. Once it's bubbling, I return the chicken to the pan and toss everything to coat. That honey mixture gets thick and sticky, creating a glaze that clings to the chicken like magic.
9. Make the : Cheese Sauce
10. While the chicken is soaking up all that flavor, I start the cheese sauce. In a separate saucepan over low heat, I warm the heavy cream, then slowly whisk in the cheddar, mozzarella, and Parmesan until melted and smooth. The trick here is low and slow-no boiling, or the sauce can break.

11. Combine the : Mac and Cheese
12. Once the sauce is ready, I stir in the cooked pasta until it's fully coated and creamy. I usually give it a taste and adjust with a little salt if needed-but the cheese usually does all the work.
13. Assemble and : Serve
14. I transfer the cheesy pasta to a large serving bowl or individual plates, then spoon the honey pepper chicken right on top. A sprinkle of chopped parsley finishes the dish, giving it a touch of color and freshness.
15. Serve hot and get ready for the wow factor.
16. How I : Like to Serve It
17. This is a full meal on its own, but you can stretch it with a few extras:
18. Side salad
19. with a light vinaigrette for freshness
20. Garlic bread
21. or Texas toast to soak up every bit of sauce
22. Steamed broccoli or green beans
23. for balance
24. Pickled jalapeños
25. on top for a spicy twist

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