

The Ultimate Buffalo Chicken Mac 'n' Cheese for Spicy Comfort Food Lovers

Let's talk about the magic that happens when two comfort food giants collide:



OVEN
350°F

TIME
2 min

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INGREDIENTS

- 2 cups elbow macaroni
- 2 cups cooked and shredded chicken
- 1/2 cup buffalo sauce
- 2 cups shredded sharp cheddar cheese
- 1 cup shredded mozzarella cheese
- 1/4 cup butter
- 1/4 cup all-purpose flour
- 2 cups milk
- 1/2 cup cream cheese
- 1/2 tsp salt
- 1/2 tsp black pepper
- 1/2 cup panko breadcrumbs
- 2 tbsp melted butter
- 1/4 cup bleu cheese crumbles

DIRECTIONS

1. **Preheat & :** PrepPreheat your oven to 350°F. Grease a large baking dish and set aside.
2. **Cook the :** PastaBoil macaroni until al dente, drain, and set aside.
3. **Buffalo the :** ChickenIn a medium bowl, toss shredded chicken with buffalo sauce until evenly coated.
4. **Make the :** Cheese SauceIn a saucepan over medium heat, melt 1/4 cup butter. Whisk in flour to make a roux and cook for about 2 minutes. Slowly whisk in milk and stir until smooth. Add cream cheese and stir until melted. Mix in cheddar and mozzarella, stirring until the sauce is creamy and thick. Season with salt and pepper.
5. **Combine :** EverythingStir the buffalo chicken and cooked pasta into the cheese sauce until well combined.
6. **Transfer to :** Baking DishPour the mixture into your prepared baking dish and spread evenly.
7. **Make the :** Crunchy ToppingIn a small bowl, combine melted butter with panko. Sprinkle evenly over the top of the mac and cheese.
8. **Bake:** Bake for 25-30 minutes, until bubbly and golden brown on top.
9. **Finish & :** ServeSprinkle bleu cheese crumbles on top just before serving for that extra punch.

SWAPS & NOTES

& Swaps Chicken - Rotisserie chicken works great here, but you can also use leftover grilled or baked chicken.

Buffalo sauce - Frank's RedHot is classic, but any cayenne-based wing sauce will do.

Cheeses - Cheddar gives you bite, mozzarella melts beautifully, and cream cheese adds richness.

Bleu cheese crumbles - Optional if you're not a fan, but they add a bold, tangy finish.

TIPS FOR SUCCESS

Add a few dashes of hot sauce to the cheese sauce or top with sliced jalapeños.

Make it ahead - Assemble and refrigerate up to a day in advance.

Balance the heat - Serve with celery sticks or a drizzle of ranch for a cooling contrast.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/the-ultimate-buffalo-chicken-mac-n-cheese-for-spicy-comfort-food-lovers/>