

## Ooey-Gooey Buffalo Chicken Mac 'n' Cheese Bombs - The Ultimate Snack Explosion

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**OVEN**  
**375°F**

**TIME**  
**2 min**

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**Recipe Card**

**SAVE**  
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### INGREDIENTS

- 1 lb cooked shredded chicken
- 1 cup buffalo sauce
- 1 lb cooked macaroni noodles
- 1 cup shredded cheddar cheese
- 1 cup shredded mozzarella cheese
- $\frac{1}{2}$  cup blue cheese crumbles
- $\frac{1}{2}$  cup ranch dressing (plus more for dipping)
- ... cup butter
- ... cup flour
- 2 cups milk
- Salt and pepper, to taste
- 1 cup panko breadcrumbs
- Cooking spray
- Optional Add-Ins & Swaps:
  - Use pepper jack cheese for extra heat
  - Swap blue cheese for more mozzarella if you prefer less tang
  - Add chopped green onions or jalapeños for extra flavor
  - For gluten-free, use GF pasta and breadcrumbs
- Instructions:
  - Preheat ovenSet to 375°F (190°C). Line a baking sheet with parchment and spray with cooking spray.
  - Make the buffalo chickenIn a large bowl, toss shredded chicken with buffalo sauce. Set aside.
  - Mix the mac & cheese baseIn another bowl, combine

cooked macaroni, cheddar, mozzarella, and blue cheese.

**Make the cheese sauce** In a saucepan over medium heat, melt butter. Whisk in flour and cook for 1-2 minutes to form a roux. Slowly add milk, whisking until smooth and thickened. Season with salt and pepper.

**Combine** Pour the cheese sauce over the mac mixture. Stir in ranch dressing. Mix until creamy and well combined.

**Form the bombs** Scoop about ... cup of mac mixture and flatten in your hand. Place a spoonful of buffalo chicken in the center. Carefully fold the mac mixture around it to form a ball.

**Bread the bombs** Roll each ball in panko breadcrumbs to coat evenly.

**Bake** Arrange the bombs on the baking sheet and spray lightly with cooking spray. Bake for 20-25 minutes, or until golden and crisp.

**Serve** Let cool slightly. Serve with extra ranch dressing for dipping.

**Tips for Success:**

Chill the mac mixture before forming the bombs to make them easier to shape.

Use wet hands to prevent sticking while forming the bombs.

Want extra crunch? Broil for the last 1-2 minutes of baking.

**Make-ahead tip:** Prepare and bread the bombs, then refrigerate or freeze until ready to bake.

**Serving Suggestions & Pairings:**

Crockpot Nacho Dip for a full snack spread

## DIRECTIONS

1. Preheat oven: Set to 375°F (190°C). Line a baking sheet with parchment and spray with cooking spray.
2. Make the buffalo chicken: In a large bowl, toss shredded chicken with buffalo sauce. Set aside.
3. Mix the mac & cheese base: In another bowl, combine cooked macaroni, cheddar, mozzarella, and blue cheese.
4. Make the cheese sauce: In a saucepan over medium heat, melt butter. Whisk in flour and cook for 1-2 minutes to form a roux. Slowly add milk, whisking until smooth and thickened. Season with salt and pepper.
5. Combine: Pour the cheese sauce over the mac mixture. Stir in ranch dressing. Mix until creamy and well combined.
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9. Serve: Let cool slightly. Serve with extra ranch dressing for dipping.
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13. Make-ahead tip: Prepare and bread the bombs, then refrigerate or freeze until ready to bake.
14. Serving Suggestions & Pairings: These spicy cheese bombs pair perfectly with:
15. Crockpot : Nacho Dip for a full snack spread
16. Cheesy : Hot Dip to keep the cheese fest going
17. Sheet : Pan Quesadillas for a bold and easy party combo
18. Blueberry : Lemonade to cool off the heat
19. Chocolate : Chip Cookie Bites to end on a sweet note
20. Storage & Leftovers: Fridge: Store in an airtight container for up to 3 days
21. Reheat: Bake at 350°F or air fry at 375°F for 5-7 minutes
22. Freeze: Freeze before baking for up to 2 months. Bake from frozen, adding 5-7 minutes
23. More Recipes You'll Love: If you're all about spicy, cheesy goodness, don't miss these:
24. Cheesy : Hot Dip Inspired by a Classic Sandwich
25. Sheet : Pan Quesadillas

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

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