

## Easy Spicy Honey Chicken Over Homemade Mac and Cheese

Spicy Honey Chicken with Creamy Mac and Cheese

**TIME**  
**45 min**

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### INGREDIENTS

For the Spicy Honey Chicken:

- 1.5 lb boneless skinless chicken breasts, cut into 1-inch cubes
- 1 tbsp olive oil
- 1 tsp paprika
- 1/2 tsp garlic powder
- 1/4 tsp cayenne pepper
- 1/4 cup honey
- 2 tbsp soy sauce
- 1 tbsp rice vinegar

For the Creamy Mac and Cheese:

- 1 lb elbow macaroni
- 4 tbsp butter
- 4 tbsp all-purpose flour
- 3 cups milk
- 1 tsp salt
- 1/2 tsp black pepper
- 2 cups shredded cheddar cheese

### DIRECTIONS

1. Cook the Pasta: Bring a large pot of salted water to a boil.
2. Cook the elbow macaroni according to package directions until tender, then drain and set aside.
3. Make the Cheese Sauce: In a saucepan over medium heat, melt the butter.
4. Whisk in the flour and cook for about 1 minute, forming a roux.
5. Slowly whisk in the milk, stirring constantly to keep the sauce smooth.
6. Bring the mixture to a gentle simmer until it thickens.
7. Add the Cheese: Reduce the heat and stir in:
8. Salt
9. Black pepper
10. Shredded cheddar cheese
11. Continue stirring until the cheese is fully melted and the sauce is smooth and creamy.
12. Add the cooked macaroni and stir until well coated.
13. Cook the Chicken: Heat olive oil in a large skillet over medium-high heat.
14. Add the cubed chicken and cook until browned and nearly cooked through.
15. Season the Chicken: Sprinkle the chicken with:
16. Paprika
17. Garlic powder
18. Cayenne pepper
19. Stir well so the seasoning coats every piece.
20. Make the Honey Glaze: In a small bowl, whisk together the honey and soy sauce.
21. Pour the mixture over the chicken and cook for 2-3 minutes until the sauce thickens slightly.
22. Finish the Sauce: Stir in the rice vinegar and cook briefly to balance the sweetness.
23. Assemble and Serve: Spoon the creamy mac and cheese onto plates or bowls.
24. Top with the spicy honey chicken and drizzle with extra sauce from the pan.
25. Serve immediately while hot and creamy.

## SWAPS & NOTES

This recipe is flexible and easy to adjust based on your taste or pantry.

Chicken options Chicken thighs can be used instead of breasts for extra juiciness.

Cheese blends While cheddar gives classic flavor, mixing in Monterey Jack or mozzarella makes the sauce even creamier.

Heat adjustments Reduce the cayenne if you prefer mild spice, or add chili flakes for extra heat.

### TIPS FOR SUCCESS

Shred your own cheese Pre-shredded cheese contains anti-caking agents that can affect how smoothly it melts.

Cook pasta just until tender Overcooked pasta can become mushy when mixed with the sauce.

Let the sauce simmer gently Avoid boiling the cheese sauce too hard, which can cause it to separate.

Use a large skillet for the chicken This allows the chicken to brown properly instead of steaming.

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

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