

Buffalo Chicken Mac and Cheese Bites: A Spicy Appetizer Mashup

Buffalo Chicken Mac and Cheese Bites stand out for several reasons:



OVEN
375°F

TIME
30 min

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INGREDIENTS

- 2 cups cooked macaroni
- 1 cup shredded cooked chicken
- 1 cup shredded cheddar cheese
- 1/2 cup buffalo sauce
- 1/2 cup cream cheese, softened
- 1/2 cup breadcrumbs
- 1/4 cup green onions, chopped (optional)
- Salt and pepper to taste
- Cooking spray or oil for greasing

DIRECTIONS

- 1. Preheat the : Oven:** Preheat your oven to 375°F (190°C). This ensures that your bites will cook evenly and get that perfect golden color.
- 2. Mix the : Ingredients:** In a large bowl, combine the cooked macaroni, shredded chicken, cheddar cheese, buffalo sauce, cream cheese, and green onions. Mix until everything is well incorporated. Don't be afraid to get your hands in there!
- 3. Season:** Add salt and pepper to taste. Remember, the buffalo sauce will add some heat, so adjust accordingly.
- 4. Form the : Bites:** Using a tablespoon or your hands, form the mixture into small balls and place them on a greased baking sheet. Make sure to leave some space between each bite for even cooking.
- 5. Coat with : Breadcrumbs:** Sprinkle breadcrumbs over each bite for that extra crunch. This step is crucial for texture!
- 6. Bake:** Place the baking sheet in the preheated oven and bake for about 20 minutes, or until the bites are golden brown and heated through.
- 7. Serve:** Let them cool for a few minutes before serving. Pair with extra buffalo sauce or ranch dressing for dipping!

TIPS FOR SUCCESS

Use Leftover Chicken: This recipe is a great way to use up leftover rotisserie chicken or any cooked chicken you have on hand.
Spice Level: Adjust the amount of buffalo sauce based on your heat preference.

For a milder version, use a mild buffalo sauce or mix in some ranch dressing.

Cheese Variations: Feel free to mix different types of cheese, such as mozzarella or pepper jack, for a unique twist.

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

Original recipe: <https://chefmaniac.com/buffalo-chicken-mac-and-cheese-bites-a-spicy-appetizer-mashup/>