

BUFFALO CHICKEN BAKED MAC & CHEESE

Prep Time: 30 Minutes - Start to Finish: 1 Hour

Mash up Buffalo wings and mac & cheese with ease in this cheesy chicken-loaded, buttery bread crumb-topped bake.

2 boxes (6 oz) Annie's™ Organic Shells & Real Aged Cheddar Macaroni & Cheese
4 tablespoons butter, cut into tablespoons
2 cups chopped cooked chicken
1 cup shredded mozzarella cheese (4 oz)
3/4 cup milk
1/4 cup Buffalo wing sauce
1/4 teaspoon salt
1 cup Progresso™ Plain Panko Crispy Bread Crumbs
3 tablespoons butter, melted
4 oz crumbled blue cheese, if desired

1. Heat oven to 375°F. Spray 8-inch square (2-quart) baking dish with cooking spray.
2. In 4-quart saucepan or Dutch oven, heat 2 quarts water to boiling. Add pasta (from both boxes); return to boiling. Cook 9 to 11 minutes, stirring occasionally, until pasta is tender. Drain, and return to pan; remove from heat.
3. Stir in 4 tablespoons butter until melted. Stir chicken, mozzarella cheese, milk, Buffalo wing sauce, salt and cheese packages (from both boxes) into pasta in pan; transfer to baking dish.
4. In medium bowl, stir together bread crumbs and melted butter. Sprinkle over pasta mixture in baking dish. Bake 24 to 28 minutes or until mixture is bubbly (at least 165°F in center) and bread crumbs are golden brown. Top with blue cheese.

9 servings (about 1 cup each)

About 1 Cup Calories 380 (Calories from Fat 160); Total Fat 18g (Saturated Fat 10g, Trans Fat 0.5g); Cholesterol 65mg; Sodium 630mg; Total Carbohydrate 37g (Dietary Fiber 2g, Sugars 4g); Protein 18g

% Daily Value: Vitamin A 10%; Vitamin C 0%; Calcium 20%; Iron 8%;

Exchanges: 1 Starch, 1 Other Carbohydrate, 1/2 Low-Fat Milk, 1 Very Lean Meat, 1/2 Medium-Fat Meat, 2 1/2 Fat

Carbohydrate Choice: 2.5

Top with chopped fresh flat-leaf Italian parsley leaves.

For even more heat, substitute shredded pepper Jack cheese for the mozzarella cheese.

We used rotisserie chicken as a helpful time-saver, but any chopped, cooked chicken or turkey would work well in this recipe.

