



Baked Macaroni and cheese with chicken

NIBBLEDISH CONTRIBUTOR

Ingredients

- Left over baked chicken diced
- Spiral macaroni pasta
- 2 Bay leaves
- Paprika
- Chili pepper flakes
- Salt
- Parsley

- Pepper
- Bread crumbs
- Milk or cream
- Pepper Jack cheese
- Flour
- Butter

Instructions

I have been snowed in the past couple of days and for some reason been craving Macaroni and cheese. So I scoured the fridge and put this together to satisfy my craving throwing in some chicken as I had some left over mesquite baked chicken. I did not have milk but I did find 3/4 pint of cream in the fridge. I substituted this for the milk.

1. Boil the pasta till al dente, I used whole box. Strain and set aside.

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2. Crank oven up to 375' F.
 3. Melt 2 tablespoons of butter.
 4. Add 2 tablespoons of Flour and sprinkle of salt to butter and whisk till no lumps.
 5. Turn up heat and add black pepper, parsley, salt, tablespoon of paprika, 2 tablespoons of chili pepper flakes (amount of pepper flakes depends on your taste). Mix well
 6. Add 3 cups of cold milk or 3/4 pint of cream with 2 cups of water. Add bay leaves. Bring to medium boil for 10 minutes. Remove bay leaves.
 7. Add 1 1/2 cup of grated pepper jack cheese.
 8. Once the cheese has melted add the chicken, then the strained al dente spiral pasta.
 9. Mix well then pour whole mix into deep baking pan.
 10. Sprinkle bread crumbs on top and pop in the oven for 30-45 mins or until browned on top.
 11. njoy