



## **CATEGORY: CREATIVE / EXOTIC**

### **Buffalo Chicken Mac & Cheese**

Submitted by: David Hall

#### **Ingredients:**

- 1 lb Casserole Macaroni
- 3 Chicken breasts
- 1 bottle of Frank's Red Hot Sauce
- 1 pint Sour cream
- 8oz package of cream cheese
- ½ cup of crumbled blue cheese
- 8oz shredded Monterey Jack cheese
- 1lb Cabot Vintage extra sharp cheddar cheese
- 1 cup crushed Ritz crackers
- Bunch of green onions
- Package of celery
- 4 gloves garlic, chopped

#### **Preparation:**

1. Cook the chicken in a crock pot with half the bottle of franks and the whites of the green onion with 1 clove of garlic until tender and can be shredded
2. Cook pasta in salted water (do not rinse) till Al-denti
3. In a large sauce pan, melt and mix cream cheese, sour cream, 2/3 of Monterey Jack and 2/3 of cheddar, and garlic stir continuously until melt and creamy.
4. Add the cooked chicken to the sauce
5. Mix in the blue cheese, green onion garlic and pour into baking dish. Top with the balance of the cheese and then the Ritz crackers
6. Bake at 350 for 25 minutes or until the cheese is melted. Serve with celery.