**Buffalo Chicken Mac N’ Cheese**

**Cheese Sauce:**

2 oz. butter

2 oz. flour

3 cups milk

1 cups cheddar cheese

1 cup mozzarella cheese

½ cup parmesan cheese

¼ cup buffalo sauce (more if you want it spicier)

Salt and pepper to taste

**Ingredients:**

2 chicken thighs per person in your group

1 Tbsp. salt

2 tsp. pepper

2 tsp. garlic powder

2 Tbsp. oil

1# cavatappi pasta

**INSTRUCTIONS**

**Chicken:**

1. Season the chicken with salt, pepper, and garlic powder.
2. Heat oil over medium heat and cook the chicken until it is fully cooked.
3. Set aside to cool.
4. When the chicken has cooled, remove the thigh bones and chop the meat up.

**Pasta:**

1. Bring a large pot of water to a boil.
2. Cook the pasta until tender.
3. Drain and set aside.

**Cheese Sauce:**

1. In a large pot, melt the butter.
2. Add the flour and mix together to form a roux. Cook for 1 minute.
3. Slowly whisk in the milk. Bring this to a simmer.
4. Whisk in the cheeses. Mix until the cheese has melted and the sauce is smooth.
5. Add in the cooked and deboned chicken and buffalo sauce. Adjust seasonings.
6. Add the pasta.