**Buffalo Mac N’ Cheese**

**Cheese Sauce:**

2 oz. butter

2 oz. flour

2 cups milk

1 cup heavy cream

1 cup cheddar cheese

1 cup mozzarella cheese

½ cup parmesan cheese

½ cup buffalo sauce (more if you want it spicier)

Salt and pepper to taste

**Ingredients:**

1# small shaped pasta

2 scallions, thinly sliced

**INSTRUCTIONS**

**Day 1:**

1. Mise en place all ingredients.

**Day 2:**

**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; it should turn a pale golden color.
3. Slowly whisk in the milk. Bring this to a simmer.
4. Once it simmers, add in the heavy cream and return to a simmer.
5. Whisk in the cheeses. Mix until the cheese has melted and the sauce is smooth.
6. Add in the buffalo sauce and check the texture. If it is too thick, add a little more milk until it is the consistency that you want.
7. Add the pasta and toss to coat.
8. Adjust seasonings.