

Honey Pepper Chicken Mac and Cheese

Ingredients

- 1 12 oz box spiral noodles
- 1 25 oz. bag breaded chicken strips (or number of chicken strips each person wants)
- 5 slices bacon cooked and crumbled
- Salt and Pepper
- Basil

Honey Pepper Sauce:

- 3/4 cup honey
- 3 Tbsp soy sauce
- 1/4 cup brown sugar
- 1/4 cup pineapple juice
- Juice of 1 lemon
- 1 Tbsp vinegar
- 1 tsp black pepper
- 1/4 tsp cayenne pepper
- 1/4 tsp garlic powder
- Dash of paprika

Cheese Sauce:

- 1 stick butter
- 2-3 cloves minced garlic
- 2 cups heavy cream
- 1/2 cup shredded parmesan cheese
- 1 cup mozzarella cheese, freshly shredded
- 3/4 cup colby jack cheese, freshly shredded



Instructions

1. Bake or deep fry chicken strips according to package directions (you can also make your own), set aside.
2. Cook pasta according to package directions.
3. Meanwhile in a medium saucepan mix all your Honey Pepper sauce ingredients and bring to a boil, reduce heat and simmer for about 15 minutes, stirring often to remove heat and let cool slightly to thicken.
4. To make your cheese sauce, melt your butter and garlic together in a large pan. Once the garlic has started to turn golden brown, then stir in the cream
5. Once melted add in your cheese one at a time, stirring after each addition then and garlic and stir until incorporated and everything is melted.
6. Add salt and pepper to taste.
7. Add pasta to pan with sauce and stir to combine, add in your bacon and stir until incorporated.
8. Dip each of your chicken strips into the honey pepper sauce until coated and set aside.
9. When ready to serve, dish up your pasta and top with chicken strips and sprinkle with basil and additional bacon if desired.