

BUFFALO CHICKEN MACARONI & CHEESE

1 lb. elbow macaroni (or other pasta)
1 c. diced celery
1/2 c. diced onion
4 T. butter
3 c. shredded rotisserie chicken
3/4 c. buffalo wing sauce
3 T. flour
2 tsp. dry mustard
2-1/2 cups milk or half and half
3 c. cheese, shredded (I used colby jack and pepper jack)
1/3 c. sour cream
1/3 c. bleu cheese dressing
1/2 c. crumbled bleu cheese or gorgonzola (optional)
2/3 c. panko breadcrumbs

Preheat oven to 350 degrees and spray a 9 x 13 baking dish with cooking spray. Saute celery and onion in a pan until softened, about 10 minutes. You can use some butter but I usually just spray the pan well with cooking spray and stir frequently. Bring a large pot of salted water to a boil; add the pasta and cook until done to your liking. Drain. Melt butter in a medium saucepan. Stir in the flour and mustard and cook and stir until smooth. Whisk in the milk or half and half, then add the buffalo sauce and stir until thick, about 2 minutes. Whisk in the cheese, until melted (I saved a little cheese for the top) then whisk in the sour cream and dressing until smooth. Don't boil, just heat through. Combine noodles, chicken, veggies, and cheese sauce. Pour into lightly greased 9x13 pan. Sprinkle bleu cheese or gorgonzola and reserved shredded cheese over the macaroni. Top with panko. Bake until bubbly, 30 to 40 minutes. Let rest 10 minutes before serving. Serve with extra buffalo sauce, sour cream, or bleu cheese dressing.