

Mac & Cheese with Roasted Garlic and Caramelized Onions

4 roasted garlic cloves, minced
3 cups elbow macaroni
2 Tbsp olive oil
1 tsp brown sugar
1 medium onion, diced
1 1/2 lb chicken breasts, cut into 1 inch pieces
3 Tbsp butter, divided
2 Tbsp flour
2 1/2 cups milk
1 cup shredded provolone cheese
1 cup shredded parmesan cheese
salt to taste
freshly ground black pepper to taste
bread crumbs

To roast garlic, preheat oven to 400. Remove cloves of garlic from bulb, leaving the peel on. Place on a greased baking sheet. Lightly coat cloves with olive oil. Roast for 15 minutes or until garlic is soft. Let garlic cool and remove peel.

Cook macaroni according to directions and drain. Place in a greased 9x13 baking dish.

Heat oil and 1 Tbsp butter in a large skillet. Stir in brown sugar. Add onion and cook for 5 minutes, until it begins to brown. Reduce heat to medium-low and cook for about 15 minutes, until softened and caramelized. Increase heat to medium and add chicken. Season with salt and pepper and cook for 5-7 minutes, until brown and cooked through. Add roasted garlic and remove from heat. Spoon over macaroni.

Preheat oven to 350. Add remaining 2 Tbsp butter to the same skillet and let melt over medium heat. Add flour and whisk for 1 minute. Add milk and whisk continuously. When mixture thickens and starts to bubble, add cheese and whisk until melted. Season with salt and pepper. Pour over macaroni and mix well. Top with bread crumbs and bake for 20-25 minutes.

serves 6

printed from [Cooking with Mandy](#)