

Treasure Barrel

Chicken Mac and Cheese

Creamy macaroni and cheese with tender chicken pieces baked to perfection

20 min Prep time	**30 min** Cook time	**50 min** Total time
6 Servings	**Medium** Difficulty	**American** Cuisine

Ingredients

Pasta and Chicken

- [ ] 12 oz elbow macaroni
- [ ] 1 lb boneless, skinless chicken breast, cut into 1-inch pieces
- [ ] 1 tbsp olive oil
- [ ] Salt and pepper to taste

Cheese Sauce

- [ ] 4 tbsp butter
- [ ] ¼ cup all-purpose flour
- [ ] 3 cups whole milk, warmed
- [ ] 3 cups shredded sharp cheddar cheese
- [ ] ½ tsp garlic powder
- [ ] ½ tsp onion powder
- [ ] ½ tsp paprika
- [ ] Salt and white pepper to taste

Topping

- [ ] ½ cup panko breadcrumbs
- [ ] 2 tbsp melted butter
- [ ] ¼ cup grated Parmesan cheese
- [ ] 1 tbsp chopped fresh parsley

Instructions

1. Preheat your oven to 375°F. Cook the macaroni according to package directions, but undercook by about 2 minutes. Drain and set aside.
2. While the pasta cooks, season the chicken pieces with salt and pepper. Heat olive oil in a large skillet over medium-high heat. Cook chicken until golden and cooked through, about 6-8 minutes. Remove from skillet and set aside.
3. In the same skillet, melt butter over medium heat. Whisk in flour and cook for 1 minute until golden. Slowly whisk in warm milk until smooth. Cook, stirring constantly, until thickened, about 5-7 minutes.
4. Remove from heat and stir in cheddar cheese, garlic powder, onion powder, and paprika until melted and smooth. Season with salt and white pepper to taste.
5. Combine the cooked pasta, chicken, and cheese sauce in a large bowl. Transfer to a greased 9x13 baking dish.
6. Mix breadcrumbs with melted butter, Parmesan, and parsley. Sprinkle evenly over the pasta mixture. Bake for 20-25 minutes until bubbly and golden brown on top.
7. Let stand for 5 minutes before serving. This resting time allows the sauce to set up perfectly.

Nutrition per serving

485 kcal	32 g	38 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- Save about ½ cup of pasta water to thin the sauce if needed
- For extra creaminess, add ¼ cup of cream cheese to the sauce
- Leftovers reheat well in the oven or microwave with a splash of milk