

Buffalo Chicken Mac and Cheese

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Ingredients:

- 2 Cups Chicken Nuggets cut into bite-size pieces
- Favorite Pasta
- 6-8 Cups Water
- Southeastern Mills Cheddar Cheese Sauce Mix
- 1/3 Cup Franks Red Hot Sauce
- 1 Cup Shredded Cheese
- 3-4 Tablespoons chopped Parsley

Instructions:

Start by baking the chicken nuggets according to package instructions.

Cook pasta according to package directions until at the perfect pasta softness.

While the pasta is cooking and the chicken is baking, make the cheese sauce. If you want lots of creamy cheesy goodness I suggest using two packets of cheese.

Once the nuggets are heated through, cut into bite size pieces and put in a plastic container that has a seal tight lid.

Add a good pour of Frank's Red Hot to the container, place the lid on tight and give it a good shake. All of the pieces of chicken should be nicely coated.

Drain the pasta and return to the pot. Add the cheese sauce and the hot sauce to the pot.

Stir until everything is well coated in cheesy yumminess.

Garnish with shredded cheese and chopped parsley.