

DINNERLY



Buffalo Pulled Chicken Mac & Cheese with Scallions



30min



2 Servings

Before you reach for that boxed mac 'n' cheese, consider this: baked macaroni and pulled chicken coated in a cheesy, creamy ranch sauce with a drizzle of Buffalo sauce over top (because you can never have too much sauce). It's basically a Buffalo chicken dip transformed into a full-on meal. Feel free to thank us later. We've got you covered!

WHAT WE SEND

- 4 oz elbow macaroni ²
- 1 oz scallions
- ½ lb pkg ready to heat shredded chicken
- ¼ oz ranch seasoning ¹
- 2 oz shredded cheddar-jack blend ¹
- 1 oz cream cheese ¹
- 1 oz Buffalo sauce

WHAT YOU NEED

- kosher salt & ground pepper
- 1¼ cup milk ¹
- sugar
- butter ¹
- all-purpose flour ²

TOOLS

- medium saucepan
- medium baking dish

ALLERGENS

Milk (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

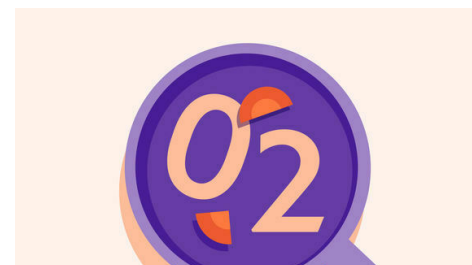
NUTRITION PER SERVING

Calories 670kcal, Fat 30g, Carbs 56g, Protein 45g



1. Cook pasta

Bring a medium saucepan of **salted water** to a boil. Add **pasta** and cook, stirring often to prevent sticking, until al dente, about 5 minutes. Reserve **⅓ cup cooking water**, then drain pasta; reserve saucepan for step 3.

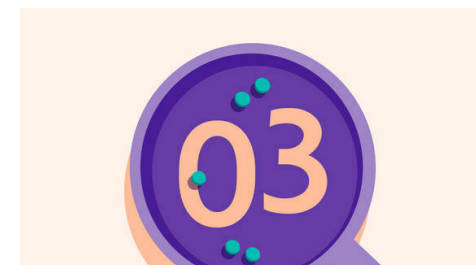


2. Prep ingredients

Preheat broiler with a rack in the top position.

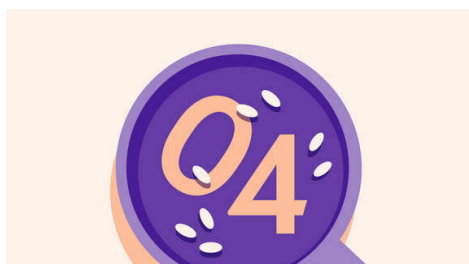
Trim ends from **scallions** and thinly slice. Pat **chicken** dry and season all over with **salt** and **pepper**.

In a liquid measuring cup, combine **ranch seasoning**, **1¼ cups milk**, and **a pinch of sugar**. Set aside for step 4.



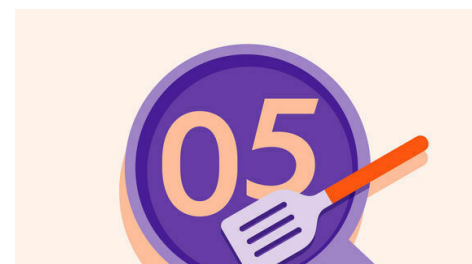
3. Brown chicken

Melt **2 tablespoons butter** in reserved saucepan over medium-high heat. Add **chicken** in an even layer and cook, without stirring, until crisp on the bottom, about 2 minutes. Sprinkle with **1 tablespoon flour**; cook, stirring constantly, until golden, about 1 minute.



4. Make sauce & add pasta

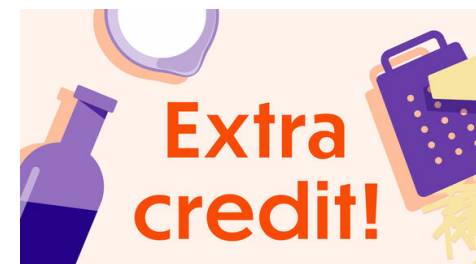
To same saucepan, slowly whisk in **milk mixture** and **reserved cooking water**; cook, whisking, until sauce is smooth and thickened, 2–3 minutes. Remove from heat, then stir in **shredded cheese** and **cream cheese** until melted. Stir in **pasta** until coated in sauce; season to taste with **salt** and **pepper**.



5. Finish & serve

Transfer **chicken mac and cheese** to a medium baking dish and drizzle with **Buffalo sauce**. Broil on top oven rack until bubbling and browned in spots, 2–3 minutes (watch closely as broilers vary).

Serve **Buffalo chicken mac and cheese** with **sliced scallions** sprinkled over top. Enjoy!



6. Go the extra mile

Top off this mac and cheese with a crispy layer of breadcrumbs. Stir to combine melted butter, Parmesan, panko, salt, and pepper in a bowl, then sprinkle it over top before broiling.