Buffalo Chicken Macaroni & Cheese’ font_container=’tag:h1|text_align:center|color:%2325252 5' google_fonts=’font_family:Montserrat%3Are gular%2Citalic%2C700%2C700italic|font_style: 400%20regular%3A400%3Anormal’]

Yield: 24-8 oz portions’ font_container=’tag:h3|text_align:center’ google_fonts=’font_family:M ontserrat%3Aregular%2Citalic%2C700%2C700italic|font_style:400%20regular%3A400%3Anor mal’]

Ingredients:’ font_container=’tag:h3|text_align:left|color:%23252525' google_fonts=’font _family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font_style:700%20bold%2 0regular%3A700%3Anormal’]

- 5 lb. Reser’s® Original Macaroni & Cheese (71117.03250)
- 2 lb. Chicken, cooked and shredded
- 1 cup Onion, finely chopped
- 2 cups Celery diced
- 2 cups Buffalo wing sauce
- 2 cups sharp Cheddar cheese, shredded
- 2 cups Pepper Jack cheese, shredded
- 2 cups Sour cream
- 1 cup Bleu cheese crumbles
- 3 cups Panko breadcrumbs
- 1/2 cup Melted butter
- 1/2 cup Chopped parsley

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Directions:’ font_container=’tag:h3|text_align:left|color:%23252525' google_fonts=’font_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font_style:700%20bold%20regular%3A700%3Anormal’]

1. Preheat oven to 350°F.
2. Mix the Reser’s Original Macaroni & Cheese, chicken, onion, celery, cheese, wing sauce, and sour cream in a large mixing bowl.
3. Pour mixture into a prepared baking dish or hotel pan.
4. Mix the breadcrumbs, melted butter, bleu cheese, and parsley together in a bowl.
5. Sprinkle breadcrumb topping evenly over the macaroni & cheese.
6. Bake uncovered for 30 minutes or until topping is golden brown.

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