

Recipe of the Week

April 2, 2019



Buffalo mac n' cheese

If you love buffalo chicken wings, you're going to love this spicy twist on an all-time favorite comfort dish. Buffalo chicken meets mac n' cheese. How can you possibly go wrong?

Ingredients

- 12 oz. elbow pasta or shells
- 3 cups shredded carrots
- 4-quart saucepot
- 1/2 cup low-fat (1%) milk
- 1/2 teaspoon garlic powder
- 2 cups finely grated sharp Cheddar cheese
- 1 cup crumbled blue cheese
- 3/4 cup crumbled blue cheese
- 3/4 cup plain nonfat Greek yogurt
- 1/4 cup buffalo hot sauce
- 1/8 teaspoon salt

Directions

1. Cook pasta as label directs, adding shredded carrots to boiling water just before draining. In 4-quart saucepot, heat milk and garlic powder on medium until hot. Slowly stir in Cheddar and blue cheese until melted and smooth. Remove from heat. Whisk in Greek yogurt, buffalo hot sauce and salt.
2. Toss with pasta and carrots. Garnish with parsley.

Recipe adapted from Delish