



## Macaroni & Cheese

# Cooper® Sriracha Chicken Mac & Cheese



MELT



SHRED



Serves: 8-10



Prep Time: 5 min



Cook Time: 35 min



Total Time: 40 min

## Ingredients

- 16 ounces elbow macaroni, cooked
- 2 1/2 cups chicken, cooked and shredded\*
- 1 stick unsalted butter
- 1/4 cup all-purpose flour
- 5 cups milk
- 4 cups Cooper® Sharp White or Yellow cheese
- 3 tablespoons Sriracha sauce
- 1/2 cup scallions, chopped
- 1/2 cup bread crumbs
- Salt and pepper to taste

## Directions

1. Preheat oven to 375 F.
2. Line a 9-inch by 9-inch pan with foil. Set aside.
3. In a large skillet, melt butter over medium heat. Once butter is melted, add flour and whisk until it forms a paste. Slowly pour in the milk, whisking constantly. Once the milk has been added and there are no clumps, cook until thickened, or about 10 minutes. Add cheese to the sauce gradually, whisking as it melts. Season with salt, pepper, and Sriracha sauce and mix thoroughly. Try some out and adjust seasonings according to taste.
4. Add the chicken and pasta and mix gently to combine.
5. Pour into prepared baking pan and top evenly with breadcrumbs. Spray top with cooking spray and place pan in the oven. Bake for 15–20 minutes, or until the top is golden brown and the cheese is bubbly.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.