



Nashville Hot Chicken Mac & Cheese

by Carla Hall



Carla Hall turns up the heat with her Nashville Hot Chicken Mac & Cheese, blending spicy Southern flavor with creamy, cheesy comfort. Alongside Clinton Kelly and Michael Symon, the trio dives into stove-top vs. baked mac debates, hot chicken history, and the comfort foods they can't live without.

Prep Time:
55 Minutes

Cook Time
25 Minutes

Serves:
4 Servings

Level:
Beginner

Ingredients

- 3 tbsp butter
- 1/4 cup onion, minced
- 1 tsp salt
- 1 tsp smoked paprika, divided
- 1-1 1/2 tsp cayenne, divided
- 1 tbsp mustard powder
- 3 tbsp flour
- 3 cups whole milk
- 8 oz sharp cheddar, shredded
- 4 oz pepper jack, shredded
- 1/2 lb elbow macaroni
- 2 cups cooked chicken, bite-sized
- 2 tbsp brown sugar
- 1 tsp garlic powder
- 1 tsp onion powder
- 1/4 tsp white pepper
- 1 tbsp hot sauce
- 1 cup panko breadcrumbs
- 1 tbsp oil or butter

Instructions

Step 1

Toss cooked chicken with spices, sugar, garlic, onion, pepper, hot sauce.

Step 2

Toast panko in skillet with butter/oil.

Step 3

Cook pasta until al dente.

Step 4

Make cheese sauce: butter, onion, flour, milk, cheeses, paprika, cayenne, mustard powder.

Step 5

Combine pasta + chicken with cheese sauce

Step 6

Serve topped with toasted panko.

Serving & Finishing

- Serve bubbling hot, topped with extra hot sauce and pickles.