

# DENVER PUBLIC SCHOOLS

## SPICY CHICKEN MAC & CHEESE

### Sauce Ingredients:

1 Tbl.	Vegetable Oil
1-1/2 tsp.	Onion, Diced
1/4 tsp.	Garlic, Granules
1/2 cup	Frank's® RedHot® Sauce

### Preparation Instructions:

1. Dice onions very finely.
2. Heat oil; add onions cook until tender then add garlic.
3. Add hot sauce and simmer 10 minutes.

### Ingredients:

1/4 cup	Butter
1 lb.	Ultragrain Pasta® – Macaroni
1 tsp.	Salt
1/4 tsp.	Pepper
1 qt. + 1-1/3 cup	Milk
6 oz.	Cheddar Cheese
6 oz.	American Cheese
18 oz.	Fajita Meat

### Preparation Instructions:

1. Place meat in bowl, drizzle sauce over meat and toss to coat meat evenly.
  2. Melt butter in steam table pan in the oven.
  3. Place pasta in pan with melted butter, stir until pasta is coated with butter.
  4. Cut American cheese into cubes.
  5. Sprinkle cubed American cheese and shredded Cheddar cheese over butter-coated pasta and salt and pepper.
  6. Place sauced meat over cheese distributing chicken evenly throughout pan, DO NOT STIR.
  7. Pour milk around edges of the pan not to disturb the cheese and meat on top of pasta.
  8. Place in a 325 degree oven for approximately 1 – 1-1/2 hours.
- Yield 13 servings.

