

# 11 Baked Macaroni & Cheese Recipes



**ALLFREECASSEROLERECIPES**  
Easy Casserole Recipes for Everyday Cooking



## 11 Baked Macaroni and Cheese Recipes

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## Letter from the Editor

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Dear Casserole Cookers,

Macaroni and cheese is a childhood-favorite dinner that even picky eaters like. It's no surprise that to adults, macaroni and cheese is a comforting dish that brings back memories of a simpler time. AllFreeCasseroleRecipes.com has collected a variety of macaroni and cheese recipes that have a unique twist. This free eCookbook, *11 Baked Macaroni and Cheese Recipes*, includes “grown-up” versions of a classic childhood fare. Macaroni and cheese recipes with chicken, pork, secret ingredients, and recipes for your man fill the pages of this eCookbook.

Did you ever think of mixing buffalo chicken with mac and cheese? Thankfully someone did, because otherwise we wouldn't have this delectable Buffalo Chicken Mac and Cheese Casserole recipe (p. 7). Other fine creations use pepperoni, ham, and bacon. Macaroni and cheese recipes for your man include “manly” ingredients, such as beer, chili, and chipotle chiles. And that's not all! You'll find a whole section that uses secret ingredients. This free eCookbook, *11 Baked Macaroni and Cheese Recipes*, will surprise you with mac and cheese creations you have never thought of (but wish you had!).

For more great casserole recipes, be sure to visit [AllFreeCasseroleRecipes.com](http://www.allfreecasserolerecipes.com). While you're there, [subscribe to our free newsletter, \*The Casserole Connection\*](#), to get free recipes delivered to your inbox every week.

Happy Casserole Cooking!

Sincerely,

*Emily Racette, Editor, AllFreeCasseroleRecipes*

<http://www.allfreecasserolerecipes.com>

Read blog articles about our recipes at [RecipeLionBlog.com](http://RecipeLionBlog.com)

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## MACARONI AND CHEESE RECIPES WITH CHICKEN

### **CHICKEN BACON RANCH MAC AND CHEESE**

By: [Bobby from BlogChef](#)



How can a baked macaroni and cheese recipe get any better? Turn it into a Chicken Bacon Ranch Mac and Cheese of course! Chicken, bacon, and ranch dressing are a trifecta in the cooking world, and are now paired up with the classic comfort dish that is mac and cheese. Tender pieces of chicken mixed with smoky bacon and Italian cheeses make this meal out of this world.

Servings: 4

Cooking Time: 20 minutes

#### **Ingredients:**

8 ounces uncooked elbow macaroni  
3 slices apple wood-smoked bacon  
½ pound boneless skinless chicken breasts  
1 tablespoon butter  
1 tablespoon all-purpose flour  
1 ½ cups milk  
1/3 cup condensed cream of mushroom soup  
¾ cup shredded six-cheese Italian blend  
½ teaspoon onion powder  
½ teaspoon garlic powder  
½ teaspoon fresh dill, chopped  
½ teaspoon salt  
½ cup shredded Colby-jack cheese

#### **Directions:**

Preheat the oven to 350 degrees F. In a large pot cook pasta according to package directions. Drain and set aside.

In a large skillet over medium high cook bacon slices until crisp, turning once. Remove bacon slices from the pan and drain on paper towels. Reserve the bacon grease in the pan.

Finely chop bacon and set aside. Increase the heat of the skillet to medium-high heat. Add chicken breasts to the pan and cook turning once until the chicken is fully cooked (the internal temperature should reach 165 degrees). Remove from the pan and chop the chicken into ½ inch chunks.

In a medium bowl, whisk together milk and cream of mushroom soup.

Melt butter in a large saucepan over medium heat. Sprinkle flour evenly into the pan. Cook for 2 minutes while stirring constantly with a whisk.

Gradually add the milk and soup mixture to the saucepan while whisking. Bring to a boil and cook for 2 minutes or until the mixture becomes thick.

Remove from the heat. Let stand for 4 minutes. Add Italian cheese blend, onion powder, garlic powder, dill, and salt. Stir until the cheese melts. Stir in pasta, chicken, and half of the chopped crispy bacon.

Lightly spray an 8 x 8 inch baking dish with cooking spray. Spoon the macaroni and cheese mixture into the baking dish. Sprinkle evenly with Colby-jack cheese and remaining bacon bits.

Place into the oven and bake at 350 degrees F for 20 minutes or until the cheese has melted and the mixture is heated through. Remove from the oven and top with green onions.

## BUFFALO CHICKEN MAC AND CHEESE CASSEROLE

By: [Jenny Morris from Savour the Senses](#)



This Buffalo Chicken Mac and Cheese Casserole is the ultimate cheesy-good indulgence. A savory chicken casserole set off with a rich cheese sauce and Frank's Red Hot sauce, it is not to be missed!

Servings: 8

Cooking Time: 30 minutes

### **Ingredients:**

½ cup butter, unsalted  
8 slices white bread (cubed into small pieces)  
5 cups low-fat milk  
½ cup flour  
3 teaspoons salt  
½ teaspoon nutmeg  
½ teaspoon pepper  
½ teaspoon cayenne pepper  
1 teaspoon garlic powder  
5 cups sharp Cheddar cheese, grated  
2 cups jack cheese, grated  
1 pound cooked pasta (al dente)  
1 pound cooked chicken, shredded  
½ yellow onion, chopped  
¾ cup buffalo wing sauce

### **Directions:**

Preheat oven to 375 degrees F and grease a 3-quart casserole dish.



In a large saucepan, melt 6 tablespoons of butter. Whisk in the flour. Continue to whisk the mixture until golden brown (about 3 minutes).

Slowly add the milk to the mixture, continuing to whisk to break up clumps. Continue to whisk the mixture until it thickens (about 10 minutes).

Add the seasonings, 4 cups of Cheddar cheese, and 2 cups of jack cheese to the mixture, continuing to stir until all of the cheese is melted.

In a medium bowl, combine the chicken, buffalo sauce, and onions, and toss until well mixed.

To build the casserole, place a layer of noodles over the bottom of the dish, then layer with the cheese sauce, shredded cheddar cheese and buffalo chicken, repeating until all of the ingredients are layered.

Melt 2 tablespoons butter and toss with the bread cubes, then spread across the top of the casserole.

Bake about 30 minutes, until top is golden brown and cheese is bubbling.

## MACARONI AND CHEESE RECIPES FOR YOUR MAN

### **BEER AND BUTTERNUT SQUASH MAC AND CHEESE**

By: [Cassie Johnston from Back to Her Roots](#)



There are not many healthy baked macaroni and cheese recipes out there. If you're looking for one, then you've come to the right place. Yes, there is beer in Beer and Butternut Squash Mac and Cheese, but it balances with the healthy butternut squash. This orange veggie is the base for the cheese sauce, so you don't use as much cheese. It comes out creamy, cheesy, and with a hint of beer. You'll please your hubby and yourself with this great dish.

Servings: 16

Cooking Time: 30 minutes

#### **Ingredients:**

- 2 12-ounce packages whole wheat elbow macaroni
- 1 medium butternut squash (about 2 pounds), peeled, seeded, and cubed
- 1 bottle wheat beer
- 2 garlic cloves, smashed and peeled
- 1 bay leaf
- Salt and pepper, to taste
- 2 cups skim milk
- 1 cup 0% Greek yogurt
- 2 cups gruyère cheese, shredded
- 1 cup pecorino romano cheese, shredded
- 1 tablespoon butter
- ¼ cup panko breadcrumbs
- ¼ cup grated parmesan cheese

#### **Directions:**

Preheat oven to 375 degrees F. Prepare two 9 x 9 baking dishes by spraying them liberally with cooking spray.

Cook elbow macaroni according to package directions, omitting fat and salt. Drain and set aside.

In a large saucepan, combine squash, beer, garlic, bay leaf, salt, pepper, and milk. Bring to a boil, reduce heat and simmer until squash is very tender, about 25 minutes. The mixture may begin to separate, this is fine.

Remove from heat and discard bay leaf. Using an immersion blender, or a standard blender with the steam vent removed, blend squash mixture together until very smooth and creamy. Pour mixture into a large mixing bowl and stir in yogurt, gruyère, pecorino romano, and butter until cheeses are melted. Add in elbow macaroni and stir until well-coated. The mixture will be very soupy. Divide the mixture evenly between the two prepared baking dishes. Set aside.

In a small bowl, mix together panko and parmesan. Sprinkle evenly over top of both dishes.

Bake in preheated oven for 30 minutes or until top is browned and crunchy and sauce is thickened.

## CHILI MAC AND CHEESE

By: [Colleen Bierstine from The Smart Cookie Cook](#)



Chili Mac and Cheese with Roasted Squash and Beans is sure to warm you up on those cold winter nights. This chili mac recipe is rich and creamy thanks to the three types of cheese. Butternut squash and kidney beans not only add more flavor depth but also some nutrition. Bake until bubbling and serve warm.

### **Ingredients:**

4 tablespoons butter, plus more for the casserole dish  
1 pound butternut squash, peeled, and diced  
Olive oil, for drizzling  
Kosher salt and freshly ground pepper, to taste  
1 pound whole grain rigatoni or penne  
2 tablespoons chili powder  
1 tablespoon fresh oregano, chopped  
½ teaspoon cayenne pepper  
1 teaspoon ground cumin  
2 cloves garlic, minced  
4 tablespoons all-purpose flour  
2 ½ cups milk  
2 cups sharp Cheddar, shredded  
½ cup Parmesan, shredded  
1 14-ounce can kidney beans, rinsed and drained  
1 cup Pepper Jack cheese, shredded

### **Directions:**

Preheat oven to 425 degrees F. Lightly butter a casserole dish.

Put the squash on a rimmed baking sheet, drizzle with olive oil, and season with salt and pepper. Toss to combine. Roast until the edges are browned, 17 to 20 minutes. Reduce the oven temperature to 400 degrees F.

Cook pasta in boiling salted water to just shy of al dente, 7 minutes. Drain.

Meanwhile, melt the butter in a saucepan over medium heat in a large pot. Add the chili powder, oregano, cayenne, cumin, and garlic and cook, stirring for 2 minutes. Whisk in the flour and cook for 1 minute, then whisk in the milk until lump-free. Bring to a simmer and cook until thickened, about 10 minutes. Add the Cheddar and Parmesan and whisk until melted.

Add the pasta, squash, and beans to the pot with the sauce and stir until evenly coated. Transfer to the prepared casserole dish. Top with the pepper jack cheese. Cover and bake for 20 minutes. Uncover and bake until the top is browned and sauce is bubbling, 15 to 20 minutes more.

## CHIPOTLE MACARONI AND CHEESE

By: [Lainey Mathison from Life Love fOOD](#)



A perfect picnic day wouldn't be complete without one of the tastiest picnic casseroles. Chipotle Macaroni and Cheese revamps a delicious comfort food with just a bit of spiciness that will warm your tummy. This recipe shows you exactly how to prepare and use the peppers that give this dish its distinct taste. It's even ideal for a potluck dinner.

Servings: 12

Cooking Time: 1 hour

### **Ingredients:**

¼ cup salted butter

½ cup all-purpose flour

5 cups half-and-half

1 tablespoon dry mustard

1 pound dry macaroni or cavatappi

2 pounds extra-sharp Cheddar (preferably white), grated

4 to 6 hefty tablespoons chipotle chilies in adobo, chopped

½ cup panko breadcrumbs

### **Directions:**

Preheat oven to 350 degrees F.

Chop chipotles. Cook macaroni in a large pot of boiling, salted water until al dente.

Melt butter in a large saucepan or Dutch oven over medium heat, then add flour, and cook while whisking about 1-2 minutes until bubbly and puffy.

Add mustard and whisk to remove clumps. Gradually add half-and-half, whisking to ensure incorporation of butter/flour mixture.

Bring to simmer, stirring often. Simmer about 3 minutes. Remove from heat and gradually stir in grated cheese until fully melted and mixed. Add chipotle peppers to taste.

Drain pasta and transfer into an over-sized mixing bowl. Pour cheese sauce over pasta and stir to mix.

Transfer mixture from bowl to one 9 x 13inch baking dish or two 9 x 9 inch baking dishes.

Dust top with breadcrumbs.

Bake uncovered 1 hour or until bubbly. (Can be made up to 1 day ahead of time, but increase baking time to 90 minutes and place baking dish in cold oven so the pan pre-heats along with the oven.)

## MACARONI AND CHEESE RECIPES WITH PORK

### **PEPPERONI PIZZA MAC AND CHEESE**

By: [Cassie Johnston from Back to Her Roots](#)



Merge the best macaroni casserole with Italian pizza casserole and you get Pepperoni Pizza Mac and Cheese. This is one of those easy pasta casseroles you can whip up anytime, even on a weeknight. You won't be able to get enough.

Servings: 8

Cooking Time: 20 minutes

#### Ingredients:

13 ounces whole wheat rotini  
2 tablespoons olive oil  
3 tablespoons all-purpose flour  
1  $\frac{3}{4}$  cups low-fat milk  
 $\frac{1}{2}$  teaspoon dried oregano  
 $\frac{1}{2}$  teaspoon dried basil  
 $\frac{1}{2}$  teaspoon dried parsley  
1 cup low-fat cottage cheese  
 $\frac{1}{2}$  cup fontina cheese, shredded  
 $\frac{1}{2}$  cup parmesan, shredded  
 $\frac{1}{2}$  cup mozzarella, shredded  
3 ounces pepperoni, sliced into thin strips  
1 medium tomato, diced  
Salt and pepper, to taste  
 $\frac{1}{3}$  cup panko breadcrumbs

#### Directions:

Preheat oven to 350 degrees F.



Cook rotini according to package directions, omitting salt and fat. Drain and set aside.

In a large saucepan, heat olive oil over medium-low heat. Whisk in flour and cook while constantly whisking for 3 minutes. Reduce heat to low. Slowly stream in milk while whisking. Whisk until well mixed.

Add in oregano, basil, and parsley. Bring milk to a simmer, whisking frequently. Simmer for 5 to 6 minutes or until thickened. Remove from heat.\

Stir in cottage cheese, fontina, parmesan, and mozzarella until melted. Then add in pepperoni, tomato, salt and pepper.

Add cooked rotini to the cheese sauce and toss to coat. Pour into a 13 × 9 inch baking dish.

Sprinkle panko evenly on top.

Bake in preheated oven for 15 to 20 minutes or until edges are bubbly and panko is browned and crunchy.

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