

## Mac & Cheddar Cheese with Chicken

**Shopping List:** (will feed 6 scouts, 4 large scouts or adults)

2 Tb	Olive Oil	1 tsp	Paprika
2 lb	Chicken Breasts, cubed	3 Cups	Milk
	Salt & Pepper	1 Cup	Chicken Stock
1	Onion	3 Cups	Cheddar Cheese
1 lb.	Macaroni, elbows	1 Tbls	Dijon Mustard
2½ Cups	Broccoli Florets	3 Tbls	Butter
3 Tbls	All Purpose Flour	½ tsp	Cayenne Pepper

### **Equipment:**

Pot to cook pasta

12" Dutch Oven

Measuring cups and spoons

Large Spoon to stir.

**Directions:** Heat water to cook macaroni. In the 12" Dutch oven add olive oil and brown the chicken, season with salt and pepper, add the onion and cook until onions are tender and chicken is cooked through. Remove from Dutch oven.

Cook the pasta for 5 minutes, then add the broccoli and cook for 3 more minutes, or until the pasta and broccoli are tender.

While the pasta cooks, add butter to the Dutch oven, then add the flour, cayenne pepper, and paprika and stir together over heat for a couple of minutes. Whisk in the milk and chicken stock, this will make a thickened sauce, simmer for 5 minutes. Add the cheese to the sauce, let it melt in while stirring, add the mustard and adjust the seasoning. Drain the pasta and broccoli, add to the Dutch oven sauce along with the chicken, stir, adjust the seasoning and serve.