

# King's Mac N Cheese

**Course** Main Dish  
**Cuisine** American

**Servings** 6 PEOPLE  
**Prep Time** 20 MINUTES  
**Cook Time** 15 MINUTES

## Ingredients

- 2 lb King's Ground Chicken (browned)
- 1 lb Noodles (cooked)
- 1 stick Butter
- 4 tbsp Cornstarch
- 2 tsp Minced Garlic
- 2 1/2 cups Milk
- Salt & Pepper to Taste
- 2 cups Mozzarella Cheese
- 1 cup Italian Cheese Blend
- 1 cup bacon (cooked or packaged Bacon Bits)
- 2 Scallions (optional) (chopped)

## Instructions

1. Preheat oven to 400 degrees.  
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2. Cook noodles according to package instructions.  
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3. Meanwhile, brown chicken and set aside.  
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4. Melt butter on stove and slowly whisk in cornstarch. Once smooth add in milk and stir until smooth. Cook on medium heat until thickened stirring frequently.  
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5. Add 1 cup of Mozzarella cheese and your Italian cheese blend. Stir until melted and well mixed. Add salt and pepper. Set aside.  
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6. Mix noodles, cheese sauce, chicken, and bacon in a greased 9×13 baking dish. Sprinkle remaining cup of mozzarella cheese on top.  
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7. Bake for 15 minutes.  
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8. Garnish with scallions- serve and enjoy!