

Nashville Hot Chicken Mac & Cheese

Cooked in a Moisture Temp Retherm Oven

COOKING GUIDE



PREP TIME
15 mins



COOK TIME
20-25 mins



COOK TEMP
350°F (177°C)



HOLD TEMP
165°F (74°C)



VENT POSITION
All Open



Ingredients

- ◇ Chicken Breasts
- ◇ Olive Oil
- ◇ Macaroni Pasta
- ◇ Pepper Jack Cheese Cubes
- ◇ Shredded Cheddar Cheese
- ◇ Shredded Mozzarella Cheese
- ◇ Bechamel Sauce
- ◇ Butter
- ◇ Nashville Hot Seasoning
- ◇ Pre-cooked Frozen Chicken Tenders (Crust)
- ◇ Green Onions (Optional)

Instructions

- ◇ Marinade chicken breasts in olive oil and Nashville hot seasoning for up to 24 hours.
- ◇ Cook chicken breasts and pre-cooked frozen chicken tenders for 20-25 minutes at 350°F (177°C).
- ◇ Separate pre-cooked chicken and set aside. Dice chicken breasts into small cubed pieces.
- ◇ Cook and strain pasta.
- ◇ Combine diced chicken, pasta, pepperjack cubes, mozzarella, and cheddar cheese in a large mixing bowl in a hotel pan.
- ◇ Mix in prepared bechamel sauce and mix until fully combined with the dry ingredients.
- ◇ Cover the pan with aluminum foil and cook in a preheated 350°F (177°C) oven for 30 minutes or until the top begins to brown.
- ◇ Remove from the oven and uncover. Melt butter and mix with Nashville hot seasoning.
- ◇ Dice the precooked breaded chicken tenders into small pieces and mix with melted butter and seasoning.
- ◇ Spread chicken pieces over the top of the mac and cheese to create a crust. (Optional: top with green onions and remaining shredded cheese.)

Equipment Instructions

- ◇ Set Cook Temp to 350°F (177°C)
- ◇ Set Cook Moisture - Off
- ◇ Set Cook Time to 25 Minutes
- ◇ Set Hold Moisture - Off
- ◇ Set Hold Temp to 165°F (74°C)
- ◇ Set Vents: 1-4 to Open

