

# DINNERLY



## Spicy Buffalo Chicken Macaroni

Budget-Busting Tummy Fillers!



30 minutes



2 Servings

Filling, tried-and-true flavours, and even more budget-friendly than our core menu – that's our Thrifty Feed recipes! These classic dishes are perfect for when you want to put tasty, honest-to-goodness food on the table, and enjoy even more savings to boot.



### WHAT WE SEND

- 1 carrot
- 1 celery stalk
- 2 garlic cloves
- chicken thigh fillets
- 200g macaroni pasta <sup>1,4</sup>
- 10g smoky barbecue seasoning <sup>3</sup>
- 25g sriracha chilli sauce <sup>3</sup>

### WHAT YOU NEED

- 30g butter <sup>2</sup>
- 2 tsp plain flour <sup>1,4</sup>
- 60ml (¼ cup) milk <sup>2</sup>

### TOOLS

- medium saucepan
- medium deep frypan
- whisk

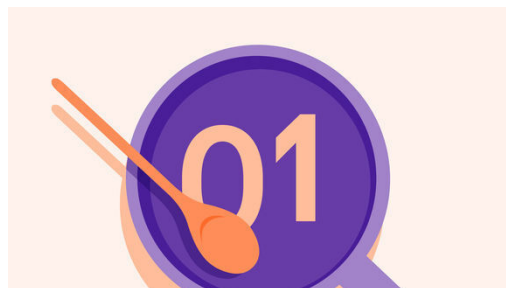
Our veggies come straight from the farm, so please wash them before cooking.

### ALLERGENS

Gluten (1), Milk (2), Sulphites (3), Wheat (4). May contain traces of other allergens.

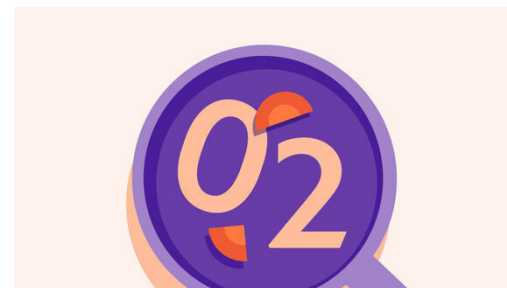
### NUTRITION PER SERVING

Energy 740kcal, Fat 23.3g, Carbs 84.7g, Protein 42.3g



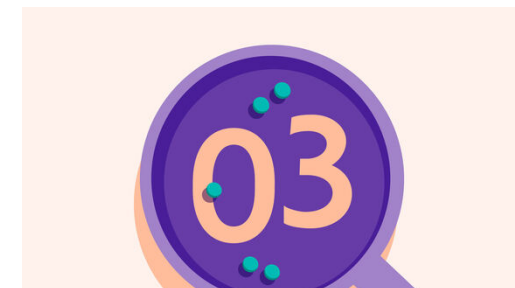
#### 1. Prep ingredients

Bring a medium saucepan of salted water to the boil for the pasta. Finely chop the **carrot** and **celery**. Crush or finely chop **2 garlic cloves**. Cut the **chicken** into bite-sized chunks and season with **salt and pepper**.



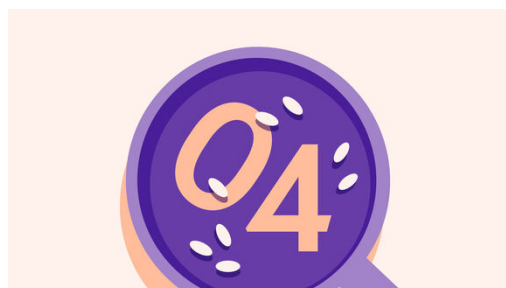
#### 2. Cook pasta

Cook the **pasta** in the pan of boiling water for 7 mins or until al dente. Reserve **125ml (½ cup) cooking water**, then drain the pasta. Reserve the pan.



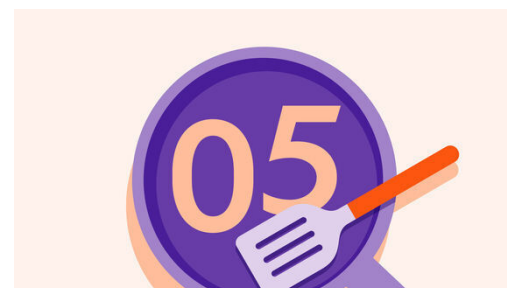
#### 3. Cook chicken

Meanwhile, melt **10g butter** in a medium deep frypan over medium-high heat. Cook the **chicken, carrot, celery, garlic** and **barbecue seasoning**, stirring occasionally, for 8 mins or until the chicken is cooked through. Stir in the **sriracha sauce** and remove the pan from the heat.



#### 4. Make bechamel

While the chicken is cooking, melt **20g butter** in the reserved pan over medium-high heat. Add **2 tsp plain flour** and cook, stirring, for 2 mins or until foaming. Gradually add **60ml (¼ cup) milk** and **60ml (¼ cup) reserved cooking water**, stirring constantly to prevent lumps forming. Bring to a simmer and cook, stirring, for 1-2 mins until thickened.



#### 5. Serve up

Return the chicken mixture to medium heat. Add the **bechamel** and **pasta** and stir to combine. Add the **remaining reserved cooking water** and stir until the sauce coats the pasta and looks slightly glossy. Taste, then season with **salt**. Divide the **chicken pasta** among bowls. Enjoy!



#### 6. Make it yours

This pasta is inspired by finger lickin' buffalo chicken wings! Crumble your pasta with blue cheese to give an extra nod to this American favourite.