

Chicken Broccoli Macaroni and Cheese with Bacon

Ingredients

6 ounces of uncooked pasta of your choice
3 cup fresh pre-chopped broccoli florets
3 slice bacon, coarsely chopped
12 ounces skinless chicken breasts, cut into ,1/2 inch thick
1 tsp. salt
1 tbsp. garlic powder or minced garlic
1 1/4 cups milk
1 cup chicken broth
1/4 cup all purpose flour
5 ounces of cheddar cheese,shredded

Directions

Start by cooking your pasta al dente. During the last two minutes of the pasta being done,add broccoli to same pan, so it can boil. Drain pasta mixture. Set aside. Cook bacon in a skillet. 4 to 6 minutes or until crisp. Remove bacon with a slotted spoon and set aside. In the same skillet, use the bacon grease and cook your chicken. Season your chicken with garlic and 1/4 tsp. of salt and then cook in pan with the bacon grease. Cook chicken for about 6 to 8 minutes. Combine remaining 3/4 teaspoon salt, milk, stock, and flour, stirring with a whisk. Add milk mixture to pan; bring to a boil, stirring frequently. Cook 2 minutes or until thickened. Add pasta mixture and 2 ounces cheese; toss to coat. Sprinkle with remaining 3 ounces cheese and bacon. Broil 2 minutes or until cheese melts.

source:tomatohero.com