

**11 BAKED
MACARONI AND
CHEESE RECIPES**

**EDITORS OF
REECASSEROLE**

11 Baked Macaroni & Cheese Recipes



ALLFREECASSEROLERECIPES
Easy Casserole Recipes for Everyday Cooking



11 Baked Macaroni and Cheese Recipes

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ALLFREECASSEROLERECIPES

Easy Casserole Recipes for Everyday Cooking



COVER PHOTO CREDITS

THANKS TO THE FOLLOWING BLOGGERS
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[BOBBY FROM BLOGCHEF](#)

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Letter from the
Editor

Dear Casserole Cookers,

Macaroni and cheese is a childhood-favorite dinner that even picky eaters like. It's no surprise that to adults, macaroni and cheese is a comforting dish that brings back memories of a simpler time. AllFreeCasseroleRecipes.com has collected a variety of macaroni and cheese recipes that have a unique twist. This free eCookbook, *11 Baked Macaroni and Cheese Recipes*, includes “grown-up” versions of a classic childhood fare. Macaroni and cheese recipes with chicken, pork, secret ingredients, and recipes for your man fill the pages of this eCookbook.

Did you ever think of mixing buffalo chicken with mac and cheese? Thankfully someone did, because otherwise we wouldn't have this delectable Buffalo Chicken Mac and Cheese Casserole recipe (p. 7). Other fine creations use pepperoni, ham, and bacon. Macaroni and cheese recipes for your man include “manly” ingredients, such as beer, chili, and chipotle chiles. And that's not all! You'll find a whole section that uses secret ingredients. This free eCookbook, *11 Baked Macaroni and Cheese Recipes*, will surprise you with mac and cheese creations you have never thought of (but wish you had!).

For more great casserole recipes, be sure to visit AllFreeCasseroleRecipes.com. While you're there, [subscribe to our free newsletter, *The Casserole Connection*](#), to get free recipes delivered to your inbox every week.

Happy Casserole Cooking!

Sincerely,

Emily Racette, Editor, AllFreeCasseroleRecipes

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Read blog articles about our recipes at RecipeLionBlog.com

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MACARONI AND CHEESE RECIPES WITH CHICKEN

CHICKEN BACON RANCH MAC AND CHEESE

By: [Bobby from BlogCHef](#)



How can a baked macaroni and cheese recipe get any better? Turn it into a Chicken Bacon Ranch Mac and Cheese of course! Chicken, bacon, and ranch dressing are a trifecta in the cooking world, and are now paired up with the classic comfort dish that is mac and cheese. Tender pieces of chicken mixed with smoky bacon and Italian cheeses make this meal out of this world.

Servings: 4

Cooking Time: 20 minutes

Ingredients:

8 ounces uncooked elbow macaroni
3 slices apple wood-smoked bacon
½ pound boneless skinless chicken breasts
1 tablespoon butter
1 tablespoon all-purpose flour
1 ½ cups milk
1/3 cup condensed cream of mushroom soup
¾ cup shredded six-cheese Italian blend
½ teaspoon onion powder
½ teaspoon garlic powder
½ teaspoon fresh dill, chopped
½ teaspoon salt
½ cup shredded Colby-jack cheese

Directions:

Preheat the oven to 350 degrees F. In a large pot cook pasta according to package directions. Drain and set aside.

In a large skillet over medium high cook bacon slices until crisp, turning once. Remove bacon slices from the pan and drain on paper towels. Reserve the bacon grease in the pan.

Finely chop bacon and set aside. Increase the heat of the skillet to medium-high heat. Add chicken breasts to the pan and cook turning once until the chicken is fully cooked (the internal temperature should reach 165 degrees). Remove from the pan and chop the chicken into ½ inch chunks.

In a medium bowl, whisk together milk and cream of mushroom soup.

Melt butter in a large saucepan over medium heat. Sprinkle flour evenly into the pan. Cook for 2 minutes while stirring constantly with a whisk.

Gradually add the milk and soup mixture to the saucepan while whisking. Bring to a boil and cook for 2 minutes or until the mixture becomes thick.

Remove from the heat. Let stand for 4 minutes. Add Italian cheese blend, onion powder, garlic powder, dill, and salt. Stir until the cheese melts. Stir in pasta, chicken, and half of the chopped crispy bacon.

Lightly spray an 8 x 8 inch baking dish with cooking spray. Spoon the macaroni and cheese mixture into the baking dish. Sprinkle evenly with Colby-jack cheese and remaining bacon bits.

Place into the oven and bake at 350 degrees F for 20 minutes or until the cheese has melted and the mixture is heated through. Remove from the oven and top with green onions.

BUFFALO CHICKEN MAC AND CHEESE CASSEROLE

By: [Jenny Morris from Savour the Senses](#)



This Buffalo Chicken Mac and Cheese Casserole is the ultimate cheesy-good indulgence. A savory chicken casserole set off with a rich cheese sauce and Frank's Red Hot sauce, it is not to be missed!

Servings: 8

Cooking Time: 30 minutes

Ingredients:

½ cup butter, unsalted

8 slices white bread (cubed into small pieces)

5 cups low-fat milk

½ cup flour

3 teaspoons salt

½ teaspoon nutmeg

½ teaspoon pepper

½ teaspoon cayenne pepper

1 teaspoon garlic powder

5 cups sharp Cheddar cheese, grated

2 cups jack cheese, grated

1 pound cooked pasta (al dente)

1 pound cooked chicken, shredded

½ yellow onion, chopped

¾ cup buffalo wing sauce

Directions:

-

Preheat oven to 375 degrees F and grease a 3-quart casserole dish.

In a large saucepan, melt 6 tablespoons of butter. Whisk in the flour. Continue to whisk the mixture until golden brown (about 3 minutes).

Slowly add the milk to the mixture, continuing to whisk to break up clumps. Continue to whisk the mixture until it thickens (about 10 minutes).

Add the seasonings, 4 cups of Cheddar cheese, and 2 cups of jack cheese to the mixture, continuing to stir until all of the cheese is melted.

In a medium bowl, combine the chicken, buffalo sauce, and onions, and toss until well mixed.

To build the casserole, place a layer of noodles over the bottom of the dish, then layer with the cheese sauce, shredded cheddar cheese and buffalo chicken, repeating until all of the ingredients are layered.

Melt 2 tablespoons butter and toss with the bread cubes, then spread across the top of the casserole.

Bake about 30 minutes, until top is golden brown and cheese is bubbling.

MACARONI AND CHEESE RECIPES FOR YOUR MAN

BEER AND BUTTERNUT SQUASH MAC AND CHEESE

By: [Cassie Johnston from Back to Her Roots](#)



There are not many healthy baked macaroni and cheese recipes out there. If you're looking for one, then you've come to the right place. Yes, there is beer in Beer and Butternut Squash Mac and Cheese, but it balances with the healthy butternut squash. This orange veggie is the base for the cheese sauce, so you don't use as much cheese. It comes out creamy, cheesy, and with a hint of beer. You'll please your hubby and yourself with this great dish.

Servings: 16

Cooking Time: 30 minutes

Ingredients:

-

2 12-ounce packages whole wheat elbow macaroni

1 medium butternut squash (about 2 pounds), peeled, seeded, and cubed

1 bottle wheat beer

2 garlic cloves, smashed and peeled

1 bay leaf

Salt and pepper, to taste

2 cups skim milk

1 cup 0% Greek yogurt

2 cups gruyère cheese, shredded

1 cup pecorino romano cheese, shredded

1 tablespoon butter

¼ cup panko breadcrumbs

¼ cup grated parmesan cheese

-
Directions:

Preheat oven to 375 degrees F. Prepare two 9 x 9 baking dishes by spraying them liberally with cooking spray.

Cook elbow macaroni according to package directions, omitting fat and salt. Drain and set aside.

In a large saucepan, combine squash, beer, garlic, bay leaf, salt, pepper, and milk. Bring to a boil, reduce heat and simmer until squash is very tender, about 25 minutes. The mixture may begin to separate, this is fine.

Remove from heat and discard bay leaf. Using an immersion blender, or a standard blender with the steam vent removed, blend squash mixture together until very smooth and creamy. Pour mixture into a large mixing bowl and stir in yogurt, gruyère, pecorino romano, and butter until cheeses are melted. Add in elbow macaroni and stir until well-coated. The mixture will be very soupy. Divide the mixture evenly between the two prepared baking dishes. Set aside.

In a small bowl, mix together panko and parmesan. Sprinkle evenly over top of both dishes.

Bake in preheated oven for 30 minutes or until top is browned and crunchy and sauce is thickened.

CHILI MAC AND CHEESE

By: [Colleen Bierstine from The Smart Cookie Cook](#)



Chili Mac and Cheese with Roasted Squash and Beans is sure to warm you up on those cold winter nights. This chili mac recipe is rich and creamy thanks to the three types of cheese. Butternut squash and kidney beans not only add more flavor depth but also some nutrition. Bake until bubbling and serve warm.

Ingredients:

- 4 tablespoons butter, plus more for the casserole dish
- 1 pound butternut squash, peeled, and diced
- Olive oil, for drizzling
- Kosher salt and freshly ground pepper, to taste
- 1 pound whole grain rigatoni or penne
- 2 tablespoons chili powder
- 1 tablespoon fresh oregano, chopped
- ½ teaspoon cayenne pepper
- 1 teaspoon ground cumin
- 2 cloves garlic, minced
- 4 tablespoons all-purpose flour
- 2 ½ cups milk
- 2 cups sharp Cheddar, shredded
- ½ cup Parmesan, shredded
- 1 14-ounce can kidney beans, rinsed and drained
- 1 cup Pepper Jack cheese, shredded

Directions:

-
Preheat oven to 425 degrees F. Lightly butter a casserole dish.

Put the squash on a rimmed baking sheet, drizzle with olive oil, and season with salt and pepper. Toss to combine. Roast until the edges are browned, 17 to 20 minutes. Reduce the oven temperature to 400 degrees F.

Cook pasta in boiling salted water to just shy of al dente, 7 minutes. Drain.

Meanwhile, melt the butter in a saucepan over medium heat in a large pot. Add the chili powder, oregano, cayenne, cumin, and garlic and cook, stirring for 2 minutes. Whisk in the flour and cook for 1 minute, then whisk in the milk until lump-free. Bring to a simmer and cook until thickened, about 10 minutes. Add the Cheddar and Parmesan and whisk until melted.

Add the pasta, squash, and beans to the pot with the sauce and stir until evenly coated. Transfer to the prepared casserole dish. Top with the pepper jack cheese. Cover and bake for 20 minutes. Uncover and bake until the top is browned and sauce is bubbling, 15 to 20 minutes more.

CHIPOTLE MACARONI AND CHEESE

By: [Lainey Mathison from Life Love fOOD](#)



A perfect picnic day wouldn't be complete without one of the tastiest picnic casseroles. Chipotle Macaroni and Cheese revamps a delicious comfort food with just a bit of spiciness that will warm your tummy. This recipe shows you exactly how to prepare and use the peppers that give this dish its distinct taste. It's even ideal for a potluck dinner.

Servings: 12

Cooking Time: 1 hour

Ingredients:

-
- ¼ cup salted butter
- ½ cup all-purpose flour
- 5 cups half-and-half
- 1 tablespoon dry mustard
- 1 pound dry macaroni or cavatappi
- 2 pounds extra-sharp Cheddar (preferably white), grated
- 4 to 6 hefty tablespoons chipotle chilies in adobo, chopped
- ½ cup panko breadcrumbs

Directions:

-
- Preheat oven to 350 degrees F.
- Chop chipotles. Cook macaroni in a large pot of boiling, salted water until al dente.

Melt butter in a large saucepan or Dutch oven over medium heat, then add flour, and cook while whisking about 1-2 minutes until bubbly and puffy.

Add mustard and whisk to remove clumps. Gradually add half-and-half, whisking to ensure incorporation of butter/flour mixture.

Bring to simmer, stirring often. Simmer about 3 minutes. Remove from heat and gradually stir in grated cheese until fully melted and mixed. Add chipotle peppers to taste.

Drain pasta and transfer into an over-sized mixing bowl. Pour cheese sauce over pasta and stir to mix.

Transfer mixture from bowl to one 9 x 13inch baking dish or two 9 x 9 inch baking dishes.

Dust top with breadcrumbs.

Bake uncovered 1 hour or until bubbly. (Can be made up to 1 day ahead of time, but increase baking time to 90 minutes and place baking dish in cold oven so the pan pre-heats along with the oven.)

MACARONI AND CHEESE RECIPES WITH PORK

PEPPERONI PIZZA MAC AND CHEESE

By: [Cassie Johnston from Back to Her Roots](#)



Merge the best macaroni casserole with Italian pizza casserole and you get Pepperoni Pizza Mac and Cheese. This is one of those easy pasta casseroles you can whip up anytime, even on a weeknight. You won't be able to get enough.

Servings: 8

Cooking Time: 20 minutes

Ingredients:

-

13 ounces whole wheat rotini

2 tablespoons olive oil

3 tablespoons all-purpose flour

1 $\frac{3}{4}$ cups low-fat milk

$\frac{1}{2}$ teaspoon dried oregano

$\frac{1}{2}$ teaspoon dried basil

$\frac{1}{2}$ teaspoon dried parsley

1 cup low-fat cottage cheese

$\frac{1}{2}$ cup fontina cheese, shredded

$\frac{1}{2}$ cup parmesan, shredded

$\frac{1}{2}$ cup mozzarella, shredded

3 ounces pepperoni, sliced into thin strips

1 medium tomato, diced

Salt and pepper, to taste

1/3 cup panko breadcrumbs

Directions:

Preheat oven to 350 degrees F.

Cook rotini according to package directions, omitting salt and fat. Drain and set aside.

In a large saucepan, heat olive oil over medium-low heat. Whisk in flour and cook while constantly whisking for 3 minutes. Reduce heat to low. Slowly stream in milk while whisking. Whisk until well mixed.

Add in oregano, basil, and parsley. Bring milk to a simmer, whisking frequently. Simmer for 5 to 6 minutes or until thickened. Remove from heat.\

Stir in cottage cheese, fontina, parmesan, and mozzarella until melted. Then add in pepperoni, tomato, salt and pepper.

Add cooked rotini to the cheese sauce and toss to coat. Pour into a 13 × 9 inch baking dish.

Sprinkle panko evenly on top.

Bake in preheated oven for 15 to 20 minutes or until edges are bubbly and panko is browned and crunchy.

MACARONI WITH SHARP CHEDDAR AND BACON

By: [Jaime Mormann from Sophistimom](#)



Macaroni with Sharp Cheddar and Bacon is like a cross between baked macaroni and cheese and baked pasta. The Newman's Own pasta sauce and the bacon add a smoky and spicy flavoring to traditional mac and cheese. To prepare this dish, just layer the pasta, cheese, bacon, and sauce like you would for lasagna. Bake for 70 minutes and serve warm.

Ingredients:

-
1 pound elbow macaroni, cooked and drained
1 jar Newman's Own Fire Roasted Tomato & Garlic Pasta Sauce
12 ounces sliced bacon, cut into 1 inch pieces
8 ounces extra sharp Cheddar cheese, sliced or shredded

Directions:

-
Preheat oven to 350 degrees F.

In a medium casserole dish, layer the pasta, pasta sauce, bacon, and cheese. Repeat for 2 more layers.

Bake for 60-70 minutes, or until the cheese is melted and the bacon is cooked through.

Cooking Time: 1 hour 20 minutes

MAC AND CHEESE WITH HAM AND PEAS

By: [Amanda Formaro from Amanda's Cookin'](#)



Mac and Cheese with Ham and Peas is as fun to eat as it is to say. It's one of the best macaroni and cheese recipes because it combines the comforting taste of mac and cheese with tender ham and tasty peas. The ham adds some protein while the peas make the dish a little healthier. Nobody will mind that this recipe is (relatively) healthier than usual once they take a bite.

Cooking Time: 20 minutes

Ingredients:

-
- 1 pound box dried elbow macaroni
- 4 tablespoons unsalted butter
- 4 tablespoons flour
- 1 teaspoon salt
- ¼ teaspoon pepper
- ¼ teaspoon paprika
- ¼ teaspoon dry mustard
- 2 cups milk
- 1 cup sharp Cheddar, shredded
- ½ cup smoked Gouda, shredded
- ½ cup American cheese, shredded
- 1 tablespoon olive oil
- 2 large shallots, thinly sliced
- 10 ounces cooked ham, diced
- ¼ cup dry vermouth

1 cup frozen peas

$\frac{3}{4}$ cup panko breadcrumbs

Directions:

Preheat oven to 350 degrees F. Lightly spray or butter a 13 × 9 inch baking dish.

Put a covered stock pot of water on to boil over high heat.

Heat oil over medium-high heat in a 10-inch skillet. Sauté shallots until golden brown, 2 to 3 minutes. Add ham. Continue to sauté until meat begins to brown, about 2 minutes. Add vermouth and simmer until liquid almost evaporates, about a minute. Add peas and cook a few minutes more.

Meanwhile, over low heat melt the butter in a heavy bottomed saucepan. Combine flour, salt, pepper, paprika, and dry mustard. When butter has melted, add the flour mixture to the butter and use a whisk to combine to make your roux.

Continue whisking and slowly add the milk, whisking to combine all the ingredients. Turn up the heat slightly and whisking often, thicken the mixture. You may see occasional bubbles, and that's ok, but you do not want it to boil, just to thicken. When thickened, remove from heat and add the shredded cheeses, using the whisk to combine until melted and homogenous.

Drain the macaroni (do not rinse, the starch helps the cheese stick to the noodles) and place in a large bowl. Pour cheese sauce over the macaroni and stir to coat well.

Stir shallot and pea mixture into macaroni and cheese. Pour macaroni and cheese mixture into the

13 × 9 inch pan and top with the panko bread crumbs. Bake 20 minutes.

MACARONI AND CHEESE RECIPES WITH A SECRET INGREDIENT

WHITE TRUFFLE MAC AND CHEESE

By: [Shanon Lacy from The Curvy Carrot](#)



As the name implies, White Truffle Mac and Cheese uses white truffle oil. It brings this baked macaroni and cheese recipe to life. The truffle oil gives the dish an earthy flavor. It also includes white Cheddar and Fontina cheese, as well as a panko topping. Enjoy this grown-up version of a kid-favorite meal today.

Servings: 8

Cooking Time: 4 minutes

Ingredients:

-
1 cup panko

½ cup Parmesan cheese, grated

1 to 2 tablespoons white truffle oil (to taste)

2 tablespoons unsalted butter

2 tablespoons flour

2 cups half and half

8 ounces white Cheddar cheese, grated

8 ounces Fontina cheese, grated

Salt and pepper, to taste

8 ounces elbow macaroni (or your favorite type of pasta)

Green onions, chopped, for garnish (optional)

Directions:

-

Preheat the oven to 500 degrees F (this is considered broiling). Generously spray a

2.5-quart casserole dish with cooking spray.

In a medium bowl, combine the panko, Parmesan, and 1 tablespoon white truffle oil (if using less white truffle oil overall, use about ½ tablespoon here), mixing until combined.

In a large saucepan or Dutch oven, melt the butter over medium heat.

Add flour and whisk continuously until the mixture forms a thick paste, about a minute.

Slowly whisk in the half and half until smooth (some lumps may remain).

Bring the mixture to a simmer and let cook, stirring occasionally, about 3 minutes.

Using a wooden spoon, slowly add the cheeses and stir until completely melted.

Add the remaining truffle oil and salt and pepper, to taste.

Meanwhile, cook the macaroni as directed on the package. Once cooked, drain the pasta and add it to the cheese sauce.

Evenly distribute the macaroni into the prepared casserole dish and top with the panko mixture.

Broil until the panko topping is lightly golden, about 3-4 minutes. (Watch it carefully so that it doesn't burn!) Top with green onions (if using) and serve immediately.

TRUFFLED CRAWFISH MAC AND CHEESE

By: [Amber Massey from Chocolate Broccoli](#)



Truffled Crawfish Mac and Cheese is one baked macaroni and cheese recipe that is bursting with flavor. Crunchy panko breadcrumbs contrast with rich and creamy cheese sauce. The truffle oil adds depth to the dish and is what really makes this dish pop. Of course, the tender crawfish (largest around April and May) add flavor as well.

Servings: 6

Cooking Time: 20 minutes

Ingredients:

-
2 ½ cups skim milk, divided

1 large onion, chopped

1 bay leaf

12 ounces uncooked Tubetti, or other tube-shaped pasta

2 cups (12 ounces) crawfish tail meat, fresh or frozen - thawed

1 large onion, chopped

2 tablespoons chopped garlic

3 tablespoons all-purpose flour

¾ teaspoon salt

¾ cup (3-ounces) fontina cheese, shredded

½ cup (2-ounces) gruyere cheese, shredded

2 teaspoons white truffle oil

½ cup Panko breadcrumbs

2 tablespoons Parmesan cheese, grated

1 teaspoon garlic powder

1 tablespoon olive oil

Directions:

-
Preheat oven to 375 degrees F.

Heat 2 cups milk, 1 chopped onion, and bay leaf in a large saucepan to 180 degrees or until tiny bubbles form around edges (do not boil). Cover and remove from heat; let stand 15 minutes.

Cook pasta according to package directions; drain.

While milk is resting, heat a large non-stick skillet coated with cooking spray over medium-high heat. Add remaining chopped onion, cook, stirring frequently until golden. Add in crawfish tail meat and minced garlic. Cook, stirring consistently for about 4 minutes.

Strain milk mixture through a colander over a bowl; discard solids. Combine remaining ½ cup milk, salt, and flour in a small bowl or measuring cup, stirring with a fork until well blended. Gradually stir flour mixture into crawfish mixture, stirring constantly. Bring mixture to a boil, stirring frequently; cook 1 minute, stirring constantly.

Remove from heat; allow to cool and thicken slightly. Gradually add fontina and gruyere cheeses, stirring until cheeses melt. Stir in pasta and truffle oil. Spoon mixture into a 9 x 13 inch glass or ceramic baking dish.

Combine panko, Parmesan cheese, and garlic powder in a small bowl. Drizzle with olive oil; combine with a fork until crumbs are moist. Sprinkle breadcrumb mixture over pasta. Place dish on middle rack in oven; bake 15 to 20 minutes or until top is golden brown and casserole is bubbly.

ACORN SQUASH MACARONI AND CHEESE

By: [Robin Sheridan from A Chow Life](#)



If you want to sneak vegetables into your children's food, this is the way to do it. Kids love baked macaroni and cheese recipes, so they'll gladly eat this meal. Acorn Squash Macaroni and Cheese is a nice dinner recipe, and has an earthy flavor from the squash. White Cheddar cheese is the cheese of choice and brings the whole dish together.

Cooking Time: 25 minutes

Ingredients:

-
1 pound rigatoni, penne, or elbows

1 pound acorn squash

4 cups low-fat organic milk

6 tablespoons flour

5 tablespoons unsalted butter

1 teaspoon smoked paprika

Kosher salt, sea salt, and fresh ground pepper to taste

8 ounces aged white Cheddar cheese

Directions:

-
Preheat the oven to 375 degrees F. Cut the acorn squash into 2 halves. Remove the seeds and membrane. Divide 1 tablespoon of the butter and set inside each cavity. Rub the cavities with a spot of sea salt and place into the oven to roast for

about 45 minutes or until tender.

Remove the squash from the oven. Set aside to cool. Turn the oven down to 350 degrees F.

Bring a large pot of well salted water to a boil. Add the pasta and cook at a rolling boil until just tender. Drain. Rinse. Set aside.

Chop the squash into bite size pieces, being careful to avoid any skin.

Bring the milk to just a boil in a heavy saucepan. Set aside.

Melt the butter in another pan. Add the flour and whisk over low heat for about 5 minutes. Do not brown. Remove from the heat.

Add the butter mixture to the milk and whisk well to get rid of lumps. Add ½ teaspoon of paprika. Season with salt and pepper. Return to heat. Cook the mixture over medium heat, whisking constantly until it's smooth and it thickens, about 5 minutes.

Add milk mixture to the pasta and coat. Mix in squash pieces as well. Pour into a 9 x 12 inch baking dish. Spread the grated cheese over the top of the pasta mixture. Sprinkle the top with the remaining paprika.

Bake for 25 minutes. Then, place the dish under the broiler (about 4 inches away from heat) and cook for another 3 to 4 minutes until slightly golden.

Serve warm.

Thank You

The following bloggers made this eCookbook possible:



[Jenny Morris from Savour the Senses](#)

Back to Her Roots

[Cassie Johnston from Back to Her Roots](#)



[Bobby from BlogChef](#)

Amanda's
COOKIN'
family friendly recipes
and sweet desserts



[Amanda Formaro from Amanda's Cookin'](#)



CHOCOLATE BROCCOLI

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All Foodies Welcome.

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