

Kids Can Make: Mac 'n' Cheese Bites

We miniaturized our kids' favorite meal into party-sized poppers. For big and little kids: Let them help measure the ingredients, ... [More](#)



Recipe courtesy of [Food Network Kitchen](#)

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Total: 55 min
Active: 5 min
Yield: 36 bites
Level: Easy

Ingredients

- Cooking spray

- Kosher salt
- 1/2 pound elbow macaroni
- 1/2 cup heavy cream
- 4 ounces cream cheese, at room temperature
- 2 large eggs
- 1 tablespoon yellow mustard
- 1/2 teaspoon sweet paprika
- 1 small clove garlic, finely grated
- 1 cup shredded mild Cheddar (about 3 ounces)
- 1 cup shredded Monterey Jack cheese (about 3 ounces)
- 2 tablespoons breadcrumbs
- 1 tablespoon unsalted butter, melted
- Hot sauce, for serving, optional

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Directions

Special equipment: 2 or 3 mini muffin trays (for 36 muffins), mini muffin liners

Position oven racks in the upper and lower thirds of the oven, and preheat to 400 degrees F. Line 2 or 3 mini muffin trays with liners, and coat the liners generously with cooking spray.

Bring a medium pot of salted water to a boil. Add the macaroni, and follow package directions for al dente. Drain the macaroni, and rinse in cold water until it is cool. Shake off any excess water.

Put the heavy cream, cream cheese, eggs, mustard, paprika and garlic in a large bowl. Beat on low speed with an electric mixer until combined (the mixture may have small lumps). Add the cooked macaroni, Cheddar and Monterey Jack, and stir until combined.

Drop heaping tablespoonfuls of the macaroni mixture into the prepared muffin liners. Combine the breadcrumbs and butter with your fingers in a small bowl until the mixture is the texture of wet sand. Sprinkle the top of each macaroni mound with buttered breadcrumbs.

Bake until the cheese is melted and the bites are golden brown, 25 to 30 minutes. Let cool for at least 5 minutes before serving hot or at room temperature. Serve with hot sauce on the side if desired.

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NOT YOUR GRANDMA'S FRIED CHICKEN

Oven-fried chicken is way better than pan-fried. It tastes better, is better for you, and doesn't smoke up the kitchen!

HANDS-ON TIME: 10 MINUTES

TOTAL TIME: 45 MINUTES

MAKES: 4 SERVINGS



KITCHEN GEAR:

Baking sheet
Large bowl
Mixing spoon or whisk
Large Plate
Large skillet or frying pan
Spatula or tongs

INGREDIENTS

2 tablespoons

olive or canola oil

1 cup

fine bread crumbs or panko

1/2 cup

whole-wheat flour

1 teaspoon

kosher salt

1/4 teaspoon

cayenne pepper

2

large eggs

1 tablespoon

dijon mustard

1 teaspoon

dried thyme

6

skinless chicken thighs

1/2 teaspoon

black pepper

1

lemon

INSTRUCTIONS

With the help of your adult, turn the oven on and set it to 400 degrees.

1. Pour the oil on the baking sheet and, using your clean hands or a paper towel, spread it around.
2. Put the bread crumbs, flour, salt and pepper, and, cayenne (if you like it) on a large plate. Mix well.
3. Crack the eggs into a bowl (throw the shells away). Add the mustard and thyme and mix well.
4. Add the chicken pieces and swish them around until they are well coated with the egg mixture.
5. Remove the chicken pieces, one at a time, from the egg mixture and let any extra egg mixture drip off.
6. Dip the chicken pieces, one at a time, in the bread crumb mixture, rolling them and pressing down to coat each side.
7. Shake off any extra coating, then put the chicken pieces on the baking sheet.
8. With the help of your adult, put the baking sheet in the oven and bake for 15 minutes. Using a spatula or tongs, turn the chicken pieces over and bake until golden brown, 15–20 more minutes. Serve right away, with a quarter of a lemon on each plate.