

Korean Fried Chicken Mac-and-Cheese (GF)

Number of Servings: 12

Ingredient List

- Cheese Sauce
 - 7 oz. Gouda Cheese, Shredded
 - 6 oz. Medium Cheddar Cheese, Shredded
 - 4 oz. Low Moisture Mozzarella, Shredded
 - 2 ½ cups 2% Milk
 - 1 c. Heavy Cream
 - 4 tbsps. Gluten Free All-Purpose Flour
 - 2 ½ tbsps. Salted Butter
 - 1 ½ Heaping tbsps. White Misó Paste
 - ¼ tsp. Garlic Powder
 - 1/8 tsp. Black Pepper
- Pasta
 - 1 lb. Dry Gluten Free Elbow Pasta
 - 5 qt. Water
 - 1-2 tbsps. Kosher Salt
- Chicken
 - 4 oz Diced Chicken Breast
 - 2 c. Vegetable Oil
 - 2 tbsps. Corn Starch
 - 1 tsp. Garlic Powder
 - ½ tsp. Kosher Salt
- Sauce for Chicken
 - 3 tbsps. Gluten Free Gochujang (Korean Chili Pepper Paste)
 - 3 tbsps. Water
 - 2 tbsps. Tamari
 - 1 ½ tbsps. Gochugaru (Korean Chili Pepper)
 - 2 tps. Sesame Oil
 - 1 ½ tps. Honey
 - 1 tsp. Minced Ginger
 - 1 tsp. Garlic Powder
 - 1 tsp. Seasoned Rice Vinegar
 - 1 tsp. Brown Sugar
 - ½ tsp. Onion Powder
 - ¼ tsp. White Pepper
 - ¼ tsp. Fish Sauce
- Garnish



- 2 Green Onions, Sliced
- 1 c. Kimchi, Diced

Directions

- To make the cheese sauce:
 - Using a box grater or other shredding equipment, shred the gouda, cheddar, and mozzarella and place into a medium sized bowl. Set aside.
 - Melt the butter in a medium sized pan over medium low heat. Once melted, add the miso paste and flour, whisking until combined to form a roux.
 - Slowly add the milk, followed by the heavy cream, whisking until all lumps are gone. Note that this may take a few minutes as the miso paste warms.
 - Take two thirds of the shredded cheese and slowly whisk into the pan until combined.
 - Whisk in the garlic powder and black pepper. Set aside.
- To make the noodles:
 - Bring 5 quarts of water to a boil over medium high heat. Add the salt and mix to dissolve.
 - Once the water comes to a rolling boil, pour in the noodles and cook for 4 minutes, stirring occasionally.
 - Drain the noodles and once drained, pour back into the pot.
 - Pour the cheese sauce into the pot with the noodles and gently stir to combine as to not break the noodles.
 - Once combined, pour the mixture into a 9 x 12 baking dish (preferably glass). Take the remainder one third of the cheese and sprinkle evenly over the noodle mixture. Set aside.
- To make the chicken:
 - In a heavy bottomed pan, heat 2 cups of vegetable oil until it reaches 350 degrees.
 - Meanwhile, combine salt, garlic powder, and corn starch in a bowl until well combined.
 - Cut the chicken breast into bite sized pieces and add to the bowl with the other ingredients, mixing until chicken is evenly coated.
 - Once the oil is to temp, carefully fry the chicken, working in batches, for approximately 4 minutes, making sure to occasionally move it around the pan so that all sides of the chicken can cook.
 - When the chicken is done, drain it on a paper towel lined plate.
- To make the sauce for the chicken:
 - Combine the gochujang, water, tamari, sesame oil, honey, rice vinegar, and fish sauce in a small bowl until well combined.
 - Add the gochugaru, minced ginger, garlic powder, brown sugar, onion powder, and white pepper. Stir until everything is well combined.
 - Pour the sauce into a medium sized pan over medium heat and cook for 1-2 minutes, or until the sauce starts to become caramelized/sticky. Pour in the cooked chicken and toss to combine.
- Final Assembly:
 - Arrange the chicken evenly on top of the noodle mixture in the pan. Top with sliced green onions and diced kimchi.

- Cover with foil and bake for 15-20 minutes on the middle rack of a 400 degree oven.
- Remove the foil and broil on high for 5 minutes or until the cheese becomes golden.
- Serve and enjoy!