



Chicken Curry Mac and Cheese

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Level: Easy

Prep Time: 30 minutes

Serves: About 6

Cook Time: About 50 minutes



- 1 box/package rotini or fusilli pasta
- 3 to 4 fresh boneless, skinless chicken thighs
- $\frac{1}{2}$ a yellow onion, chopped
- 2 to 3 carrots, peeled and cut into bite-sized pieces
- 2 russet potatoes, peeled and cut into bite-sized chunks (See Notes)
- Water (according to instructions on boxed curry sauce mix)
- 1 box Japanese curry sauce mix (See Notes)
- 1 (8 oz.) loaf low-moisture part-skim mozzarella cheese, grated
- $\frac{1}{4}$ cup grated Romano cheese (optional)
- Chopped cilantro or Italian parsley, to garnish (optional)

1. Cook the rotini or fusilli pasta "al dente" according to the instructions on the box/package. (It's better to undercook than overcook.) Place pasta in a strainer and rinse with cold water (to stop it from cooking). Set aside to drain completely.
2. Cut chicken into small, bite-sized pieces. Cook chicken, onion, carrots, potatoes, water, and Japanese curry sauce mix according to the instructions on the box.
3. In a large mixing bowl, gently combine the drained pasta, cooked chicken curry, and $\frac{3}{4}$ of the grated mozzarella cheese. Place mixture in a heat-proof casserole dish or pan.
4. Top the mixture with the remaining grated mozzarella cheese and the Romano cheese, if desired. Bake in a pre-heated 350°F oven until the cheese melts, about 5 minutes or less. Garnish with chopped cilantro or Italian parsley, if desired. Serve immediately.

Notes:

- I cut the potatoes a little larger than the carrots, so the vegetables are cooked evenly, and the potatoes don't fall apart.
- Our favorite boxed Japanese curry sauce mix is House Foods brand Vermont Curry (mild). This curry mix has a touch of apple and honey in it. It also comes in Med. Hot and Hot. I buy this brand of curry at Safeway, CVS Longs Drugs, and Walmart.
- Add Romano cheese to give the mac and cheese a slight tangy flavor.

