

Internet's New Obsession: Cheeseburger Mac Cups Are Here to Stay

There's something magical about the



OVEN
400°F

TIME
5 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 box macaroni and cheese mix, prepared
- 1 lb ground beef
- 1/2 cup diced onions
- 1/2 cup diced tomatoes
- 1/2 cup diced pickles
- 1 cup shredded cheddar cheese
- 1/4 cup ketchup
- 1/4 cup mustard
- Salt and pepper, to taste
- 12 puff pastry cups

DIRECTIONS

1. Preheat oven to 400°F.
2. Prepare macaroni and cheese as directed on the box and set aside.
3. In a skillet, cook ground beef over medium heat until browned.
4. Add diced onions, and cook until translucent.
5. Stir in tomatoes, pickles, ketchup, mustard, salt, and pepper. Simmer for 5 minutes.
6. Mix in the prepared mac and cheese and shredded cheddar.
7. Place puff pastry cups on a baking sheet or in muffin tins.
8. Fill each cup with a scoop of the cheeseburger mac mixture.
9. Bake 15-20 minutes, until puff pastry is golden brown.
10. Let cool slightly, then serve warm.

SWAPS & NOTES

Why I Love This Recipe There's something magical about the gooey-meets-crispy combo in these mini cups.

The savory ground beef, the creamy mac and cheese, and the bold tang of pickles, ketchup, and mustard-all packed into golden, buttery pastry.

They're customizable, crowd-pleasing, and truly addictive.

I love how this dish turns basic pantry staples into a viral-worthy treat with very little effort.

TIPS FOR SUCCESS

Pre-bake empty puff pastry cups for 5 minutes if you want an extra crisp bottom.

Add a pickle chip on top after baking for presentation and crunch.

These can be made ahead and reheated in an oven or air fryer to revive the texture.

Add hot sauce or diced jalapeños to the beef mixture.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/internets-new-obsession-cheeseburger-mac-cups-are-here-to-stay/>