

This Pulled Pork Mac and Cheese Waffle Casserole Is Next-Level BBQ Bliss

There are comfort food recipes, and then there are



OVEN
375°F

TIME
1 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

1 lb pulled pork
1 cup BBQ sauce
2 cups macaroni noodles
2 cups shredded cheddar cheese
1 cup milk
2 tbsp butter
2 tbsp flour

Salt and pepper to taste

Waffle batter (your favorite recipe or boxed mix)

? Swaps & Notes:

Pulled Pork: Use leftovers, store-bought, or even shredded rotisserie chicken with BBQ sauce as a shortcut.

BBQ Sauce: Go sweet, smoky, spicy-or mix your own blend for a personal twist.

Macaroni: Elbow noodles are classic, but shells or cavatappi add extra texture.

Cheese: Sharp cheddar melts beautifully, but try pepper jack for extra kick.

??? Instructions:

Preheat your oven to 375°F.

Make a Roux: In a saucepan over medium heat, melt the butter. Stir in the flour and cook for 1 minute to form a roux.

Build the Cheese Sauce: Gradually whisk in the milk until smooth and thickened. Stir in salt, pepper, and cheddar cheese until melted into a creamy

sauce.

Boil the Pasta: Cook macaroni according to package directions. Drain and stir into the cheese sauce.

BBQ Pork Mix: In a bowl, toss pulled pork with BBQ sauce until fully coated.

Make Waffles: Preheat your waffle iron, spray with non-stick spray, and cook the batter according to your waffle maker's instructions until golden brown.

Layer It Up: In a greased baking dish, layer:
Waffles (cut to fit, if needed)

BBQ pulled pork

Mac 'n' cheese

Repeat as desired, ending with a generous sprinkle of shredded cheese

Bake: Place in the oven for 20-25 minutes, or until bubbly and golden on top.

Serve Hot: Slice and serve this glorious creation while it's still warm and gooey.

? **Tips for Success:**

Undercook pasta slightly so it doesn't go mushy during baking.

Let the cheese sauce thicken before adding pasta-it should coat the spoon like velvet.

Make your waffles crispy so they hold up in the bake.

Use a broiler blast for the last 2-3 minutes if you love a golden cheese crust on top.

? **Serving Suggestions & Pairings:**

A crisp coleslaw or vinegar-based slaw for contrast
Sweet iced tea or bourbon lemonade to balance the smoke and cheese

DIRECTIONS

1. Preheat your oven to 375°F.
2. **Make a : Roux:** In a saucepan over medium heat, melt the butter. Stir in the flour and cook for 1 minute to form a roux.
3. **Build the : Cheese Sauce:** Gradually whisk in the milk until smooth and thickened. Stir in salt, pepper, and cheddar cheese until melted into a creamy sauce.
4. **Boil the : Pasta:** Cook macaroni according to package directions. Drain and stir into the cheese sauce.
5. **BBQ : Pork Mix:** In a bowl, toss pulled pork with BBQ sauce until fully coated.
6. **Make : Waffles:** Preheat your waffle iron, spray with non-stick spray, and cook the batter according to your waffle maker's instructions until golden brown.
7. **Layer : It Up:** In a greased baking dish, layer:
Waffles (cut to fit, if needed)
8. BBQ pulled pork
9. Mac 'n' cheese
10. Repeat as desired, ending with a generous sprinkle of shredded cheese
11. **Bake:** Place in the oven for 20-25 minutes, or until bubbly and golden on top.
12. **Serve : Hot:** Slice and serve this glorious creation while it's still warm and gooey.
13. ? **Tips for Success:** Undercook pasta slightly so it doesn't go mushy during baking.
14. Let the cheese sauce thicken before adding pasta-it should coat the spoon like velvet.
15. Make your waffles crispy so they hold up in the bake.

16. Use a broiler blast for the last 2-3 minutes if you love a golden cheese crust on top.
17. ? Serving Suggestions & Pairings: This bake is hearty, rich, and meant to shine at any table-whether you're doing a brunch buffet, a tailgate spread, or a lazy Sunday dinner.
18. Pair it with:
19. A crisp coleslaw or vinegar-based slaw for contrast
20. Sweet iced tea or bourbon lemonade to balance the smoke and cheese
21. Or serve it with this : Walking Taco Bar for a casual crowd-pleasing feast
22. Want to kick things up a notch? Serve it with a scoop of Baked Brie Appetizer and finish with something indulgent like a Cheesy Hot Dip for the ultimate party platter.
23. ? Storage & Leftovers: Fridge: Store leftovers in an airtight container for up to 3 days.
24. Reheating: Best reheated in the oven or air fryer to re-crisp waffles.
25. Freezer: You can freeze the fully baked casserole. Just thaw and reheat in the oven at 350°F for 20-30 minutes.

SWAPS & NOTES

Pulled Pork: Use leftovers, store-bought, or even shredded rotisserie chicken with BBQ sauce as a shortcut.

BBQ Sauce: Go sweet, smoky, spicy-or mix your own blend for a personal twist.

Macaroni: Elbow noodles are classic, but shells or cavatappi add extra texture.

Cheese: Sharp cheddar melts beautifully, but try pepper jack for extra kick. ??? Instructions Preheat your oven to 375°F.

TIPS FOR SUCCESS

Undercook pasta slightly so it doesn't go mushy during baking.

Let the cheese sauce thicken before adding pasta-it should coat the spoon like velvet.

Make your waffles crispy so they hold up in the bake.

Use a broiler blast for the last 2-3 minutes if you love a golden cheese crust on top. ?

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

Original recipe: <https://chefmaniac.com/this-pulled-pork-mac-and-cheese-waffle-casserole-is-next-level-bbq-bliss/>