

Indulge in Comfort: Bacon Cheeseburger Mac and Cheese

6 slices bacon, cooked and crumbled



PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

BINDER
Ready

INGREDIENTS

- 12 ounces elbow macaroni
- 1 pound ground beef
- 6 slices bacon, cooked and crumbled
- 1/2 cup diced onion
- 2 tablespoons all-purpose flour
- 2 cups whole milk
- 1 cup beef broth
- 2 cups shredded cheddar cheese
- 1 teaspoon garlic powder
- 1/2 teaspoon smoked paprika
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper

DIRECTIONS

- 1.** Cook the : Macaroni: Cook the elbow macaroni according to package instructions. Drain and set aside.
- 2.** Brown the : Beef: In a large skillet, brown the ground beef with the diced onion over medium heat. Drain excess grease and set the beef mixture aside.
- 3.** Make the : Cheese Sauce: In the same skillet, whisk together the flour and milk over medium heat. Slowly add the beef broth while stirring constantly until the mixture thickens.
- 4.** Add : Seasonings: Stir in the garlic powder, smoked paprika, salt, and black pepper. Lower the heat and mix in the shredded cheddar cheese until melted and creamy.
- 5.** Combine : Ingredients: Stir the cooked macaroni, beef mixture, and crumbled bacon into the cheese sauce. Toss until everything is evenly coated.
- 6.** Serve : Hot: Serve your Bacon Cheeseburger Mac and Cheese hot for a hearty, comforting dinner!

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

Original recipe: <https://chefmaniac.com/indulge-in-comfort-bacon-cheeseburger-mac-and-cheese/>