

Indulge in Flavor: Garlic Parmesan Bacon Mac 'n' Cheese Burger

Get ready to elevate your burger game with this mouthwatering



TIME
4-5 min

TEMP
160°F

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 1 pound ground beef
- 1 teaspoon garlic powder
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 4 slices bacon, cooked
- 1 cup prepared mac 'n' cheese
- 1/4 cup grated Parmesan cheese
- 1 tablespoon chopped fresh parsley
- 4 burger buns
- 1 tablespoon butter

DIRECTIONS

1. Follow these simple steps to create your : Garlic Parmesan Bacon Mac 'n' Cheese Burger:
2. Prepare the : Patties: In a mixing bowl, season the ground beef with garlic powder, salt, and black pepper. Mix well and form the mixture into four equal-sized patties.
3. Cook the : Patties: Heat a grill or skillet over medium-high heat. Cook the patties for about 4-5 minutes on each side, or until they reach your desired level of doneness.
4. Heat the : Mac 'n' Cheese: While the burgers are cooking, heat the prepared mac 'n' cheese in a saucepan over low heat. Stir in the grated Parmesan cheese and chopped parsley until well combined and creamy.
5. Toast the : Buns: In a separate skillet, melt the butter over medium heat. Add the burger buns, cut side down, and toast until golden brown.
6. Assemble the : Burgers: Place each cooked beef patty on the bottom half of a toasted bun. Generously top each patty with the garlic parmesan mac 'n' cheese and add two slices of crispy bacon on top.
7. Serve: Place the top half of the bun on each burger and serve immediately. Enjoy your indulgent creation!

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

Original recipe: <https://chefmaniac.com/indulge-in-flavor-garlic-parmesan-bacon-mac-n-cheese-burger/>