

Spicy Kimchi Mac 'n' Cheese Bombs with Caramelized Onions

Take your appetizer game to the next level with these



OVEN
350°F

TIME
20 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 cup cooked macaroni
- 1 cup shredded cheddar cheese
- 1/2 cup kimchi, chopped
- 1/2 cup caramelized onions
- 1/4 cup milk
- 1/4 cup flour
- 2 tablespoons butter
- 1/2 teaspoon paprika
- 1/2 teaspoon garlic powder
- Salt and pepper to taste
- 1 cup breadcrumbs
- Oil for frying

DIRECTIONS

- 1. Make the cheese sauce:**In a saucepan, melt butter over medium heat. Whisk in flour to form a roux. Slowly add milk, whisking until smooth.
- 2. Add the cheese & spices:**Stir in shredded cheddar, paprika, garlic powder, salt, and pepper. Cook until the cheese is melted and sauce is creamy.
- 3. Combine the mix:**Stir in cooked macaroni, chopped kimchi, and caramelized onions. Mix well to coat everything in the cheese sauce.
- 4. Chill the mixture:**Transfer to a bowl and refrigerate for at least 1 hour (or freeze for 20 minutes) until firm enough to shape.
- 5. Form the bombs:**Scoop and shape the cold mixture into small balls using your hands or a cookie scoop. Roll each ball in breadcrumbs to coat completely.
- 6. Heat the oil:**Bring oil to 350°F in a deep fryer or heavy-bottomed pot.
- 7. Fry in batches:**Carefully lower the mac 'n' cheese bombs into the hot oil. Fry until golden and crispy, about 2-3 minutes per batch. Drain on a paper towel-lined plate.
- 8. Serve hot:**Enjoy as-is or serve with dipping sauces like sriracha mayo, ranch, or spicy ketchup.

SWAPS & NOTES

Cheddar cheese : Try a blend with mozzarella, pepper jack, or smoked gouda for deeper flavor.

Kimchi : Use spicy or mild depending on your heat tolerance.

Squeeze out excess juice before chopping.

Breadcrumbs : Use panko for a super crispy finish.

TIPS FOR SUCCESS

Don't skip chilling -it's key for shaping and keeping them from falling apart during frying.

Use cold hands when rolling to prevent the mixture from sticking.

Test fry one ball first to make sure it holds together and adjusts your oil temperature if needed.

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

Original recipe: <https://chefmaniac.com/spicy-kimchi-mac-n-cheese-bombs-with-caramelized-onions/>