

Cheesy Bacon Mac & Cheese Burgers: The Ultimate Mash-Up of Comfort Food Dreams

Is it a burger? Is it mac and cheese? Is it... both? YES. This



TIME
5 min

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INGREDIENTS

1 lb ground beef
1/2 cup cooked macaroni noodles
1/2 cup shredded cheddar cheese
1/4 cup cooked bacon bits
1/4 cup milk
1/4 cup breadcrumbs
1 egg
Salt and pepper, to taste
Hamburger buns
Lettuce, tomato, and other desired toppings

? Ingredient Swaps & Notes:

Use ground turkey for a leaner version, or plant-based ground for a vegetarian option.

Try a blend of cheeses like Monterey Jack or smoked gouda for a flavor twist.

Add hot sauce or jalapeños to the mix if you like some heat.

Toast buns with a bit of butter for added crunch and richness.

??? Instructions:

Preheat Grill or GriddleSet to medium-high heat and let it preheat while you prep the patties.

Mix the Patty IngredientsIn a large bowl, combine ground beef, cooked macaroni, cheddar cheese, bacon bits, milk, breadcrumbs, egg, salt, and pepper. Mix gently but thoroughly.

Form the PattiesShape the mixture into 4-6 evenly sized burger patties depending on your preferred thickness.

Grill or Griddle TimePlace patties on the grill or griddle. Cook 4-5 minutes per side, or until golden brown and cooked through. Avoid pressing them down too much-keep that juiciness in!

Toast the BunsToss buns on the grill for a quick toast, about 1-2 minutes.

Assemble and ServeLayer lettuce and tomato on the bottom bun (optional), then add your Cheesy Bacon Mac 'n' Cheese patty. Finish with toppings of choice and the top bun.

? Tips for Success:

Chill the patties for 15 minutes before cooking to help them hold their shape better.

Don't overmix the patty ingredients-just enough to combine.

Want extra crunch? Press some crushed chips or crispy onions into the bun or patty!

? Serving Suggestions & Pairings:

Sweet potato fries or classic kettle chips

A cold drink and these easy snacks: Beer Cheese Dip

Crockpot Nacho Dip

Sheet Pan Quesadillas

This One-Pan Breakfast Bake

This Cheesy Hot Dip Version of a Classic Sandwich

? Storage & Leftovers:

Fridge: Store uncooked patties for up to 2 days.

Cooked patties last 3-4 days in the fridge.

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11. Sweet potato fries or classic kettle chips
12. A cold drink and these easy snacks: Beer Cheese Dip

13. Crockpot : Nacho Dip
14. Sheet : Pan Quesadillas
15. Or make it a full comfort-food menu with:
16. This : One-Pan Breakfast Bake
17. This : Cheesy Hot Dip Version of a Classic Sandwich
18. ? Storage & Leftovers: Fridge: Store uncooked patties for up to 2 days. Cooked patties last 3-4 days in the fridge.
19. Reheat: Gently pan-fry or reheat in a toaster oven.
20. Freeze: Form patties and freeze them between parchment sheets for up to 3 months. Thaw in the fridge before cooking.
21. ? More Recipes You'll Love: Check out these flavor-packed favorites for your next meal:
22. How I : Turned a Classic Sandwich Into the Ultimate Cheesy Hot Dip
23. This : One-Pan Breakfast Bake Will Make You Skip
24. These : Sheet Pan Quesadillas Are My Favorite Way to Feed a Crowd Fast
25. This : Beer Cheese Dip Is My Favorite Party Starter That Disappears in Minutes

SWAPS & NOTES

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

Original recipe: <https://chefmaniac.com/cheesy-bacon-mac-n-cheese-burgers-the-ultimate-mash-up-of-comfort-food-dreams/>