

Truffle Sriracha Mac 'n' Cheese Burger - The Ultimate Gourmet Stack

Ready to take your burger game into gourmet territory? This



TIME
5 min

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INGREDIENTS

- 1 lb ground beef
- 1 cup cooked macaroni
- 1 cup shredded cheddar cheese
- 1/2 cup milk
- 1/4 cup sriracha sauce
- 1/4 cup truffle oil
- 1/4 cup breadcrumbs
- 4 hamburger buns
- Salt and pepper, to taste

DIRECTIONS

- 1.** Prep and Cook the Patties: In a bowl, mix ground beef with salt and pepper. Form into 4 equal patties. Grill over medium-high heat for about 4-5 minutes per side or until desired doneness. Rest patties while assembling the mac.
- 2.** Make the Mac 'n' Cheese: Heat milk in a saucepan over medium heat. Stir in shredded cheddar until smooth and melted. Add the cooked macaroni and mix well.
- 3.** Mix the Truffle-Sriracha Sauce: In a small bowl, stir together sriracha and truffle oil. Adjust ratios based on spice preference.
- 4.** Toast the Buns: Lightly toast the buns on the grill or in a skillet. Spread a layer of the truffle-sriracha mixture on the inside of each bun.
- 5.** Assemble the Burger: Place the grilled patty on the bottom bun. Spoon a generous scoop of truffle sriracha mac 'n' cheese on top. Sprinkle with breadcrumbs for crunch. Add the top bun.
- 6.** Serve: Serve hot with napkins handy. You're going to need them.

SWAPS & NOTES

Why I Love This Recipe There's just something satisfying about a burger that goes completely over the top-and this one delivers.

The mac 'n' cheese is cheesy and indulgent with that truffle-sriracha magic stirred in.

The burger patty is juicy and straightforward, creating a perfect balance of bold and comforting .

It's the kind of recipe that makes you look like a burger genius at cookouts or dinner parties.

TIPS FOR SUCCESS

Let the patties rest before assembling to keep the buns from getting soggy.

Toast your buns -it adds crunch and prevents sauce seepage.

Make extra mac -you'll want more, trust me.

Use a ring mold or scoop for neat, stacked mac that won't slide off the burger.

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

Original recipe: <https://chefmaniac.com/truffle-sriracha-mac-n-cheese-burger-the-ultimate-gourmet-stack/>