

Ultimate Indulgence: Bacon Mac 'n' Cheese Stuffed Burger

Get ready to take your burger game to the next level with this



TIME
4-5 min

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INGREDIENTS

- 1 pound ground beef
- 1 cup cooked mac 'n' cheese
- 6 slices bacon, cooked and crumbled
- 1 teaspoon garlic powder
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 4 burger buns

DIRECTIONS

1. Follow these simple steps to create your delicious Bacon Mac 'n' Cheese Stuffed Burger:
2. Prepare the : Beef: In a mixing bowl, season the ground beef with garlic powder, salt, and black pepper. Mix well to ensure the seasoning is evenly distributed.
3. Divide the : Beef: Divide the seasoned beef into 8 equal portions. Flatten each portion into a patty, about 1/2 inch thick.
4. Stuff the : Patties: On 4 of the patties, spoon a generous amount of cooked mac 'n' cheese and sprinkle crumbled bacon on top.
5. Seal the : Burgers: Top each stuffed patty with one of the remaining patties. Press the edges together firmly to seal the filling inside.
6. Cook the : Burgers: Heat a grill or skillet over medium heat. Cook the stuffed burgers for about 4-5 minutes on each side, or until they reach your desired level of doneness.
7. Serve: Toast the burger buns if desired, then place each stuffed burger on a bun. Serve hot and enjoy your cheesy, bacon-filled delight!

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Original recipe: <https://chefmaniac.com/ultimate-indulgence-bacon-mac-n-cheese-stuffed-burger/>