

Bacon Mac 'n' Cheese Burger: The Ultimate Comfort Food Mashup

When burgers and mac 'n' cheese collide, the result is nothing short of magic. Meet the



TIME
5 min

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INGREDIENTS

- 1 lb ground beef
- 1 cup cooked macaroni noodles
- 1 cup shredded cheddar cheese
- 1/2 cup cooked and crumbled bacon
- 1/4 cup diced onion
- 1/4 cup diced pickles
- 1/4 cup breadcrumbs
- 1 egg
- Salt and pepper, to taste
- 4 hamburger buns
- Optional toppings: Lettuce, tomato, ketchup, mustard

DIRECTIONS

- 1.** Mix the ingredients: In a large mixing bowl, combine ground beef, cooked macaroni, shredded cheddar, crumbled bacon, onion, pickles, breadcrumbs, egg, salt, and pepper. Mix until well combined.
- 2.** Form the patties: Divide the mixture into 4 equal parts and shape into patties, pressing gently to ensure they hold together.
- 3.** Cook the burgers: Heat a grill or skillet over medium-high heat. Cook patties for 4-5 minutes per side, or until they reach your desired doneness.
- 4.** Toast the buns: While burgers cook, toast the hamburger buns face-down on the grill or skillet for 1-2 minutes until lightly browned.
- 5.** Assemble the burgers: Place each patty on a bun and top with your favorite burger toppings-lettuce, tomato, ketchup, mustard, or more cheese!
- 6.** Serve hot: Place the top bun on and serve immediately. Get ready for cheesy, bacon-loaded bliss.

SWAPS & NOTES

Macaroni: Shells or elbows work best, but any small pasta shape will do.

Cheddar cheese: Sharp cheddar adds great contrast.

Ground beef: Go for 80/20 for juicier burgers.

Breadcrumbs: Panko gives a lighter texture, but classic breadcrumbs work just fine.

TIPS FOR SUCCESS

Don't overmix the burger mixture-just enough to combine.

Overmixing can make the patties tough.

Chill the patties for 10-15 minutes before cooking if you want extra stability.

Use a cast iron skillet for the best sear and even cooking.

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

Original recipe: <https://chefmaniac.com/bacon-mac-n-cheese-burger-the-ultimate-comfort-food-mashup/>