

## This Pulled Pork Mac and Cheese Sandwich Will Blow Your Mind

When regular sandwiches just won't cut it, bring out the big guns. This



**OVEN**  
**300°F**

**TIME**  
**2 min**

**METHOD**  
**Slow cooker**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 1 lb pork shoulder, trimmed of excess fat
- 1 cup BBQ sauce (plus extra for serving)
- 8 oz elbow macaroni
- 2 cups shredded cheddar cheese
- 1 cup milk
- 2 tbsp butter
- 2 tbsp all-purpose flour
- Salt and pepper to taste
- 4 hamburger buns

### DIRECTIONS

1. **Slow-:** Cook the PorkPlace the pork shoulder in a slow cooker. Pour BBQ sauce over the top, cover, and cook on low for 8 hours, or until the pork is fork-tender.
2. **Cook the :** PastaBoil elbow macaroni according to package instructions. Drain and set aside.
3. **Make the :** Cheese SauceIn a saucepan, melt butter over medium heat. Whisk in flour and cook for 1-2 minutes to create a roux. Slowly whisk in milk until smooth and slightly thickened.
4. **Add the :** CheeseStir in shredded cheddar until fully melted. Season with salt and pepper to taste. Fold in cooked macaroni until evenly coated.
5. **Shred the :** PorkRemove the pork from the slow cooker and shred with two forks. Mix with a bit more BBQ sauce if desired.
6. **Assemble the :** SandwichesOn the bottom half of each bun, layer a generous helping of shredded BBQ pork. Top with a scoop (or more!) of mac and cheese. Cap with the top bun.
7. **Serve & :** EnjoyServe hot with napkins ready-this sandwich gets deliciously messy.

### SWAPS & NOTES

Roast the pork covered in BBQ sauce at 300°F for 3-4 hours.  
Cheese it up : Mix in some smoked gouda, pepper jack, or mozzarella.

Make it spicy : Stir hot sauce into the cheese or use a spicy BBQ sauce.

Add crunch : Top the sandwich with crispy onions or coleslaw for contrast.

## TIPS FOR SUCCESS

Toast the buns to prevent sogginess and add a nice crunch.

Make the mac and cheese fresh right before serving for best texture.

Use leftover pork or mac for easy meal prep and next-day sandwiches.

Add a drizzle of extra BBQ sauce or ranch over the top for a flavor bomb. ?

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

Original recipe: <https://chefmaniac.com/this-pulled-pork-mac-and-cheese-sandwich-will-blow-your-mind/>