

## These Cheeseburger Bites Are Stuffed with Mac and Cheese and Wrapped in BBQ Flavor

Mac and Cheese Stuffed BBQ Bacon Cheeseburger Bites



**OVEN**  
**350°F**

**TIME**  
**3 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

1 lb ground beef  
1/2 cup barbecue sauce  
1/2 cup shredded cheddar cheese  
1/2 cup cooked macaroni noodles  
1/2 cup cooked and crumbled bacon  
Salt and pepper, to taste  
24 wonton wrappers  
Vegetable oil, for frying

#### Step-by-Step Instructions:

**Mix the Filling**In a bowl, combine the ground beef, BBQ sauce, cheddar cheese, cooked macaroni, and crumbled bacon. Season with salt and pepper. Mix until well combined.

**Fill the Wontons**Place a spoonful of the beef and mac mixture in the center of each wonton wrapper. Wet the edges with a bit of water, fold over into a triangle or small pouch, and press to seal.

**Heat the Oil**In a deep fryer or heavy skillet, heat vegetable oil to 350°F.

**Fry Until Golden**Fry the bites in batches for 2-3 minutes per side until crispy and golden brown. Don't overcrowd the pan.

**Drain and Cool**Transfer the bites to a paper towel-lined plate to drain excess oil.

**Serve Hot**Serve warm with extra BBQ sauce or ranch for dipping. Expect these to disappear fast.

**Tips for Success:**

Don't overfill the wrappers: A heaping teaspoon is plenty. Too much and they'll burst during frying.

Seal well: Use water around the edges to ensure a tight seal.

Serve immediately: These are best hot and crispy-perfect for passing around a party tray.

Serving Suggestions & Pairings:

Beer Cheese Dip - dip your bites in cheese for ultimate melt overload

Crockpot Nacho Dip - creamy, meaty, and shareable

Dorito Casserole - crunchy, cheesy companion

Sheet Pan Quesadillas - great for rounding out the appetizer spread

Chicken Enchiladas - if you're going full comfort food feast

Storage & Leftovers:

Fridge: Store leftovers in an airtight container for up to 3 days.

Reheat: Best in an air fryer or oven at 375°F to restore crispiness.

Freeze: Freeze before or after frying. Reheat from frozen in the oven or fryer until heated through.

More Recipes You'll Love:

Dorito Casserole - crunchy and craveable

Beer Cheese Dip - perfect for dipping everything

Crockpot Nacho Dip - the ultimate game day companion

Sheet Pan Quesadillas - ideal for a crowd

Chicken Enchiladas - saucy, cheesy, and always a hit

## DIRECTIONS

1. Mix the : FillingIn a bowl, combine the ground beef, BBQ sauce, cheddar cheese, cooked macaroni, and crumbled bacon. Season with salt and pepper. Mix until well combined.
2. Fill the : WontonsPlace a spoonful of the beef and mac mixture in the center of each wonton wrapper. Wet the edges with a bit of water, fold over into a triangle or small pouch, and press to seal.
3. Heat the : OilIn a deep fryer or heavy skillet, heat vegetable oil to 350°F.
4. Fry : Until GoldenFry the bites in batches for 2-3 minutes per side until crispy and golden brown. Don't overcrowd the pan.
5. Drain and : CoolTransfer the bites to a paper towel-lined plate to drain excess oil.
6. Serve : HotServe warm with extra BBQ sauce or ranch for dipping. Expect these to disappear fast.
7. Tips for Success: Don't overfill the wrappers: A heaping teaspoon is plenty. Too much and they'll burst during frying.
8. Seal well: Use water around the edges to ensure a tight seal.
9. Serve immediately: These are best hot and crispy-perfect for passing around a party tray.
10. Serving Suggestions & Pairings: These bites go down best with bold, cheesy, or crave-worthy sides like:
11. Beer : Cheese Dip - dip your bites in cheese for ultimate melt overload
12. Crockpot : Nacho Dip - creamy, meaty, and shareable
13. Dorito : Casserole - crunchy, cheesy companion

14. Sheet : Pan Quesadillas - great for rounding out the appetizer spread
15. Chicken : Enchiladas - if you're going full comfort food feast
16. Storage & Leftovers: Fridge: Store leftovers in an airtight container for up to 3 days.
17. Reheat: Best in an air fryer or oven at 375°F to restore crispiness.
18. Freeze: Freeze before or after frying. Reheat from frozen in the oven or fryer until heated through.
19. More Recipes You'll Love: If you're into cheesy, crispy, snackable comfort food, you'll love:
20. Dorito : Casserole - crunchy and craveable
21. Beer : Cheese Dip - perfect for dipping everything
22. Crockpot : Nacho Dip - the ultimate game day companion
23. Sheet : Pan Quesadillas - ideal for a crowd
24. Chicken : Enchiladas - saucy, cheesy, and always a hit
25. Final Thoughts: These Mac and Cheese Stuffed BBQ Bacon Cheeseburger Bites are everything snack food should be-crispy, cheesy, a little smoky, and packed with fun. Whether you're serving them at a party or making a batch just for you (no judgment here), they're bite-sized bliss with serious comfort food cred.

## TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/these-cheeseburger-bites-are-stuffed-with-mac-and-cheese-and-wrapped-in-bbq-flavor/>