

The Ultimate Comfort Food: Bacon Mac 'n' Cheese Stuffed Burger Recipe

Prepare yourself for a flavor explosion with this



TIME
4-5 min

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INGREDIENTS

- 2 pounds ground beef (80/20 for juiciness)
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon smoked paprika
- Salt and pepper to taste
- 6 slices of thick-cut bacon, cooked and crumbled
- 1 cup prepared mac 'n' cheese (creamy and cheesy)
- 4 slices cheddar cheese
- 4 burger buns (buttered and toasted)
- Optional toppings: lettuce, tomato slices, pickles, and your favorite burger sauce

Instructions:

Season That Beef: In a large mixing bowl, combine the ground beef with garlic powder, onion powder, smoked paprika, salt, and pepper. Mix gently to avoid overworking the meat, which can make the burgers tough.

Shape Your Patties: Divide the seasoned beef into 8 equal portions. Flatten each portion into thin, even patties. You'll be making double layers for each burger.

Stuff the Magic In: On four of the patties, place a generous scoop of prepared mac 'n' cheese in the center. Sprinkle crumbled bacon over the mac 'n' cheese. Carefully place another patty on top of each mac-filled one and seal the edges tightly, pinching to trap all the cheesy goodness inside.

Grill It Up: Preheat your grill or skillet to medium-high heat. Cook the stuffed patties for about 4-5 minutes on each side, or until they are cooked through and golden brown. During the last minute of cooking, add a slice of cheddar cheese on top of each patty to melt perfectly.

Assemble the Masterpiece: Toast the burger buns for extra flavor. Place your cheesy, bacon-stuffed burger patty on the bottom bun, and add any toppings you desire-lettuce, tomato, pickles, or a dollop of your favorite burger sauce. Top it off with the other half of the bun.

Dive In: Serve your burgers hot and watch as that gooey mac 'n' cheese spills out with every bite. Napkins are highly recommended!

Nutritional Information (per burger):

Calories: 800

Protein: 45g

Carbohydrates: 40g

Fat: 50g

Saturated Fat: 20g

Cholesterol: 120mg

Sodium: 1200mg

Fiber: 2g

Sugar: 3g

Helpful Cooking Tips:

Customize Your Mac 'n' Cheese: Feel free to use your favorite mac 'n' cheese recipe or even store-bought for convenience. Adding extra cheese or spices can elevate the flavor!

Bacon Options: For a healthier twist, you can use turkey bacon or omit the bacon altogether if you prefer a lighter version.

Serving Suggestions: Pair these indulgent burgers with crispy fries, a fresh green salad, or even a milkshake for the ultimate comfort food experience.

Conclusion:

DIRECTIONS

1. Follow these easy steps to make your : Bacon Mac 'n' Cheese Stuffed Burger:
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19. Serving : Suggestions: Pair these indulgent burgers with crispy fries, a fresh green salad, or even a milkshake for the ultimate comfort food experience.
20. Conclusion: This Bacon Mac 'n' Cheese Stuffed Burger is the epitome of indulgence, combining the best of both worlds into one delicious package. Perfect for any occasion, this burger is sure to be a hit with family and friends. We'd love to hear how your burgers turned out, so let us know in the comments! Don't forget to follow us for more mouthwatering recipes from I WUV COOKING!

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

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