

This Truffle Mac & Cheese Fry Mashup Is What Dreams Are Made Of

If there's a snack that screams indulgence with zero apologies, it's



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2 min

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INGREDIENTS

- 1 package frozen waffle fries
- 6 slices bacon, cooked and crumbled
- 1 cup macaroni noodles
- 2 tbsp butter
- 2 tbsp all-purpose flour
- 1 cup milk
- 1 cup shredded cheddar cheese
- ... cup grated Parmesan cheese
- $\frac{1}{2}$ tsp truffle oil

Salt and pepper to taste

Fresh chopped parsley, for garnish

Step-by-Step Instructions:

1. Bake the Waffle Fries:
2. Cook the Macaroni:
3. Make the Truffle Cheese Sauce:
4. Combine with Bacon and Pasta:
5. Assemble and Serve:

Tips for Success:

Don't overcook the fries-crispy edges are crucial.

Use real Parmesan for that sharp, nutty depth.

Taste the truffle oil before you add-some are stronger than others, and a little goes a long way.

Make it a party platter: Double the recipe and serve with small forks or toothpicks for dipping.

Serve It With...:

Beer Cheese Dip - cheese-on-cheese excellence

Sheet Pan Quesadillas - easy, cheesy, and fast
Dorito Casserole - for that bold crunch
Chicken Enchiladas - classic comfort
Chocolate Chip Cookie Dough Brownie Bombs - because
dessert is mandatory

Storage & Leftover Tips:

Best enjoyed fresh-waffle fries lose crispiness
over time.

If storing, keep the mac 'n' cheese mixture and
fries separate.

Reheat in the oven for best texture, or quickly
broil to bring the crunch back.

More Recipes You'll Love:

[This Beer Cheese Dip](#)

[These Sheet Pan Quesadillas](#)

DIRECTIONS

1. **Bake the Waffle Fries:** Preheat your oven as directed on the waffle fries package. Lay them out on a baking sheet and bake until crispy and golden brown.
2. **Cook the Macaroni:** Boil the macaroni noodles in salted water according to the package directions. Drain and set aside.
3. **Make the Truffle Cheese Sauce:** In a saucepan, melt the butter over medium heat. Whisk in the flour and cook for 1-2 minutes to form a roux. Gradually whisk in the milk until smooth. Simmer until the sauce thickens.
4. **Stir in the cheddar and : Parmesan cheeses** until melted. Add the truffle oil, salt, and pepper. Taste and adjust the seasoning.
5. **Combine with Bacon and Pasta:** Stir the cooked macaroni and crumbled bacon into the cheese sauce. Get ready for magic.
6. **Assemble and Serve:** Arrange the hot waffle fries on a serving platter. Spoon the truffle bacon mac 'n' cheese over the top, letting it drip into all those waffle crevices. Finish with a sprinkle of fresh parsley.
7. **Tips for Success:** Don't overcook the fries-crispy edges are crucial.
8. **Use real : Parmesan** for that sharp, nutty depth.
9. **Taste the truffle oil** before you add-some are stronger than others, and a little goes a long way.
10. **Make it a party platter:** Double the recipe and serve with small forks or toothpicks for dipping.
11. **Serve It With...:** Pair this indulgent tower of comfort with other bold, crowd-pleasing dishes from Chef Maniac:

12. Beer : Cheese Dip - cheese-on-cheese excellence
13. Sheet : Pan Quesadillas - easy, cheesy, and fast
14. Dorito : Casserole - for that bold crunch
15. Chicken : Enchiladas - classic comfort
16. Chocolate : Chip Cookie Dough Brownie Bombs - because dessert is mandatory
17. Storage & Leftover Tips: Best enjoyed fresh-waffle fries lose crispiness over time.
18. If storing, keep the mac 'n' cheese mixture and fries separate.
19. Reheat in the oven for best texture, or quickly broil to bring the crunch back.
20. More Recipes You'll Love: This Beer Cheese Dip
21. These : Sheet Pan Quesadillas
22. Dorito : Casserole
23. Chicken : Enchiladas
24. Chocolate : Chip Cookie Dough Brownie Bombs
25. Final Thoughts: Truffle-Infused Bacon Mac 'n' Cheese Waffle Fries are what you make when you want maximum flavor with minimum rules. They're rich. They're over the top. And they make regular cheese fries feel a little underdressed.

TIPS FOR SUCCESS

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

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