

## Indulge in Flavor: Sizzling Bacon Cheeseburger Mac & Cheese Bombs

1 cup cooked macaroni and cheese ?



**SIZZLING BACON CHEESEBURGER  
MAC & CHEESE BOMBS**

YOU WILL NEED:  
3 pound ground beef or  
1/2 teaspoon onion powder  
1/2 teaspoon garlic powder  
1/2 teaspoon salt



**OVEN**  
**375°F**

**TIME**  
**8-10 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 1 pound ground beef ?
- $\frac{1}{2}$  teaspoon onion powder
- $\frac{1}{2}$  teaspoon garlic powder
- $\frac{1}{2}$  teaspoon salt
- ... teaspoon black pepper
- 1 cup cooked macaroni and cheese ?
- 1 package refrigerated biscuit dough
- 6 strips crispy bacon, crumbled ?
- Olive oil spray

### DIRECTIONS

- 1.** Cook the : Beef: In a skillet over medium heat, cook the ground beef with onion powder, garlic powder, salt, and black pepper until browned. Drain any excess grease and let the mixture cool slightly.
- 2.** Preheat the : Air Fryer: Preheat your air fryer to 375°F (190°C).
- 3.** Prepare the : Dough: Flatten each biscuit dough round into a 4-inch circle using your hands or a rolling pin.
- 4.** Fill the : Dough: Spoon a small amount of the cooked beef and macaroni and cheese onto the center of each dough circle. Top with crumbled bacon.
- 5.** Seal the : Bombs: Fold the dough over the filling, pinching the edges tightly to seal each bomb.
- 6.** Air : Fry the Bombs: Place the bombs in the air fryer basket, making sure they are not touching. Lightly spray the tops with olive oil. Air fry for 8-10 minutes, or until golden brown and crispy.
- 7.** Serve: Remove from the air fryer and let cool slightly before serving. Enjoy with ketchup or ranch dressing for dipping!

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

Original recipe: <https://chefmaniac.com/indulge-in-flavor-sizzling-bacon-cheeseburger-mac-cheese-bombs/>