

## This Pulled Pork Mac & Cheese Sandwich Is a Bold Flavor Bomb

BBQ Pulled Pork Mac 'n' Cheese Sandwich



**TIME**  
**2 min**

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**ChefManiac**

### INGREDIENTS

- 1 pound pulled pork
- 1 cup BBQ sauce
- 8 ounces elbow macaroni
- 2 cups shredded cheddar cheese
- 1/4 cup butter
- 1/4 cup all-purpose flour
- 2 cups milk
- Salt and pepper to taste
- 6 hamburger buns

#### Ingredient Notes & Swaps:

**Pulled Pork:** Homemade or store-bought both work. Use leftover pork shoulder or even rotisserie chicken if needed.

**BBQ Sauce:** Go smoky, spicy, or sweet-whatever fits your vibe.

**Cheddar Cheese:** Sharp cheddar gives the best flavor, but you can blend with gouda or mozzarella for extra melt.

**Buns:** Brioche buns or toasted pretzel rolls take it to the next level.

#### Instructions:

**Heat the pork:** In a skillet over medium heat, combine pulled pork and BBQ sauce. Stir until hot and fully coated.

**Cook the pasta:** Boil macaroni according to package instructions. Drain and set aside.

**Make the cheese sauce:** In a saucepan, melt butter

over medium heat. Stir in flour and cook for 2 minutes to form a roux.

Add milk: Slowly whisk in milk, stirring constantly until thickened.

Add cheese: Stir in shredded cheddar until melted and smooth. Season with salt and pepper.

Combine: Fold the cooked macaroni into the cheese sauce until fully coated.

Assemble: Spoon BBQ pulled pork onto the bottom bun, then top with a generous heap of mac 'n' cheese.

Finish & serve: Cap with the top bun and serve hot.

Tips for Success:

Toast the buns: Adds structure and prevents sogginess.

Double the cheese sauce: Trust me-you'll want extra to drizzle.

Meal prep tip: Cook the pork and mac ahead of time, then assemble and reheat when ready.

Spice it up: Add hot sauce, jalapeños, or chipotle powder to the cheese sauce for heat.

Serving Suggestions & Pairings:

Pair with Dorito Casserole for a crunchy-cheesy companion.

Start the meal with Crockpot Nacho Dip to wow your guests.

Add Totchos for that perfect crispy-cheesy combo.

Offer Sheet Pan Quesadillas as an extra handheld option.

Set out Beer Cheese Dip for dipping your sandwich edges or extra mac.

Storage & Leftovers:

## DIRECTIONS

1. Heat the pork: In a skillet over medium heat, combine pulled pork and BBQ sauce. Stir until hot and fully coated.
2. Cook the pasta: Boil macaroni according to package instructions. Drain and set aside.
3. Make the cheese sauce: In a saucepan, melt butter over medium heat. Stir in flour and cook for 2 minutes to form a roux.
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7. Assemble: Spoon BBQ pulled pork onto the bottom bun, then top with a generous heap of mac 'n' cheese.
8. Finish & serve: Cap with the top bun and serve hot.
9. Tips for Success: Toast the buns: Adds structure and prevents sogginess.
10. Double the cheese sauce: Trust me-you'll want extra to drizzle.
11. Meal prep tip: Cook the pork and mac ahead of time, then assemble and reheat when ready.
12. Spice it up: Add hot sauce, jalapeños, or chipotle powder to the cheese sauce for heat.
13. Serving Suggestions & Pairings: Complete your comfort food feast with these mouthwatering sides:
14. Pair with : Dorito Casserole for a crunchy-cheesy companion.
15. Start the meal with : Crockpot Nacho Dip to wow your

guests.

16. Add : Totchos for that perfect crispy-cheesy combo.
17. Offer : Sheet Pan Quesadillas as an extra handheld option.
18. Set out : Beer Cheese Dip for dipping your sandwich edges or extra mac.
19. Storage & Leftovers: Fridge: Store components separately in airtight containers for up to 3 days.
20. Reheat: Warm pork and mac in the microwave or a skillet. Assemble just before serving.
21. Make-ahead tip: Prep all parts the day before and reheat for fast assembly.
22. More Recipes You'll Love: Dorito Casserole - Perfect for the crunchy crowd.
23. Crockpot : Nacho Dip - Smooth, melty, and unforgettable.
24. Totchos - Tater tots meet nachos. Enough said.
25. Sheet : Pan Quesadillas - Quick and melty sidekick.

## SWAPS & NOTES

& Swaps Pulled Pork : Homemade or store-bought both work.

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

Original recipe: <https://chefmaniac.com/this-pulled-pork-mac-cheese-sandwich-is-a-bold-flavor-bomb/>