

These Mac 'n' Cheese Bombs with Korean BBQ Chicken Are Totally Addictive

Crispy Korean BBQ Chicken & Kimchi Mac 'n' Cheese Bombs



OVEN
350°F

TIME
30 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

For the Bombs:

- 1 lb boneless, skinless chicken thighs, cut into bite-sized pieces
- 1 cup Korean BBQ sauce (store-bought or homemade)
- 2 cups cooked macaroni noodles
- 1 cup shredded cheddar cheese
- 1 cup kimchi, chopped
- Salt and pepper, to taste

For Breading & Frying:

- 1/2 cup flour
- 2 eggs, beaten
- 1 cup panko breadcrumbs
- Oil, for frying (vegetable, canola, or peanut oil)

DIRECTIONS

- 1.** Marinate the Chicken: In a bowl, toss chicken pieces with Korean BBQ sauce. Cover and marinate for at least 30 minutes (or overnight for more flavor).
- 2.** Mix the Mac 'n' Cheese: In another bowl, stir together the cooked macaroni, cheddar cheese, and chopped kimchi. Season lightly with salt and pepper.
- 3.** Form the Bombs: Take about a tablespoon of the mac mixture and form it around one piece of marinated chicken. Press firmly to seal and shape into a ball. Repeat with remaining ingredients.
- 4.** Bread the Bombs: Set up your breading station:
- 5.** Bowl 1: Flour
- 6.** Bowl 2: Beaten eggs
- 7.** Bowl 3: Panko breadcrumbs
- 8.** Roll each ball in flour, dip in egg, and coat with panko. Press gently to make sure breadcrumbs stick.
- 9.** Fry: Heat oil in a deep skillet or fryer to 350°F. Fry the bombs in batches for 2-3 minutes per side, until golden brown. Drain on paper towels.
- 10.** Bake: Transfer fried bombs to a baking sheet and bake at 375°F for 10-15 minutes to ensure the chicken is fully cooked.
- 11.** Serve: Serve hot with extra Korean BBQ sauce for dipping!

SWAPS & NOTES

Reduce to 1/2 cup or use mild white kimchi.

Cheese it up : Mix in mozzarella or pepper jack for extra

stretch.

Don't skip the baking step : It ensures the chicken is cooked through.

Marinate the Chicken In a bowl, toss chicken pieces with Korean BBQ sauce .

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

Original recipe: <https://chefmaniac.com/these-mac-n-cheese-bombs-with-korean-bbq-chicken-are-totally-addictive/>