

Mac and Cheese Stuffed Cheeseburger Bites with BBQ Turkey Bacon

Say hello to your new favorite party food:



OVEN
375°F

TIME
1 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

For the Mac and Cheese:

- 1 cup elbow macaroni
- 1 tablespoon unsalted butter
- 1 tablespoon all-purpose flour
- 1 cup milk
- 1 cup shredded cheddar cheese

Salt and pepper, to taste

For the Cheeseburger Bites:

- 1 lb ground beef
- $\frac{1}{4}$ cup BBQ sauce
- $\frac{1}{2}$ teaspoon garlic powder
- $\frac{1}{2}$ teaspoon onion powder
- 8 slices turkey bacon, cooked and crumbled
- Mini hamburger buns or slider buns
- Toothpicks, for securing

DIRECTIONS

1. ? Prepare the Mac and Cheese:: Cook elbow macaroni according to package directions. Drain and set aside.
2. In a saucepan, melt butter over medium heat. Add flour and whisk to form a roux; cook for 1 minute.
3. Gradually add milk, whisking constantly until the sauce thickens.
4. Stir in cheddar cheese until melted and smooth. Season with salt and pepper.
5. Mix cheese sauce with cooked macaroni and let cool slightly before stuffing.
6. ? Prepare the Cheeseburger Mixture:: In a large mixing bowl, combine ground beef, BBQ sauce, garlic powder, onion powder, salt, and pepper.
7. Mix gently until just combined-don't overwork the meat.
8. ? Assemble the Cheeseburger Bites:: Preheat oven to 375°F (190°C). Line a baking sheet with parchment paper.
9. Flatten a small handful of beef mixture into your palm.
10. Spoon a bit of mac and cheese into the center, sprinkle with turkey bacon and cheddar.
11. Wrap the meat around the filling to form a sealed ball.
12. Place each bite on the baking sheet, seam side down.
13. ? Bake:: Bake for 20-25 minutes or until the beef is fully cooked and the bites are firm and golden.
14. Optional: Add a slice of cheddar on top in the last few minutes for a melty finish.
15. ? Serve:: Place each cheeseburger bite on a mini

slider bun.

16. Secure with a toothpick.
17. Serve warm with extra BBQ sauce or ranch on the side.

TIPS FOR SUCCESS

Cool mac and cheese before stuffing-it's easier to handle and less likely to leak Use a cookie scoop for even-sized burger bites Want extra crunch?

Roll the bites in crushed fried onions before baking Prefer spicy?

Use pepper jack cheese and add a few dashes of hot sauce to the beef mix

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

Original recipe: <https://chefmaniac.com/mac-and-cheese-stuffed-cheeseburger-bites-with-bbq-turkey-bacon/>