

This Baked Mac & Cheese with a Potato Chip Crust Is Over-the-Top Delicious

Mac and cheese is already the ultimate comfort food-but add



OVEN
375°F

TIME
15 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 2 cups cooked macaroni
- 2 cups shredded cheddar cheese
- 1 cup milk
- 2 tbsp butter
- 4 strips bacon, cooked and crumbled
- 1 cup crushed potato chips
- Salt and pepper, to taste

? Ingredient Notes & Swaps:

Pasta: Elbow macaroni is classic, but shells or cavatappi work great too.

Cheese: Use sharp cheddar for tangy richness, or mix in mozzarella or Monterey jack.

Potato chips: Kettle-cooked chips = extra crunch. Try sour cream & onion for a twist!

Bacon: Turkey bacon or veggie bacon can be used for a lighter take.

Add-ins: Stir in a little garlic powder or hot sauce for extra flavor kick.

??? Step-by-Step Instructions:

1 Preheat Your Oven:

2 Make the Mac & Cheese:

3 Add to Baking Dish:

4 Top with Crunch:

Crushed potato chips

Crumbled bacon

5 Bake:

? Tips for Success:

Don't overbake-you want the top crispy but the cheese still creamy.

Use freshly shredded cheese for the best melt and flavor.

Add a broil blast for 1-2 minutes at the end for extra crispiness (watch closely!).

? Serving Suggestions & Pairings:

? Beer Cheese Dip as a pre-dinner snack

? Sheet Pan Quesadillas for a cheesy party platter

? Dorito Casserole if you're making a Tex-Mex feast

? Chocolate Chip Cookie Dough Brownie Bombs for dessert

? No-Bake Monster Cookie Energy Balls for a sweet-salty follow-up

? Storage & Reheating:

Fridge: Store in an airtight container for up to 4 days.

Reheat: Oven or air fryer preferred for keeping the crust crispy-microwave will soften the topping.

Freezer: Not ideal for crispy toppings, but mac mixture can be frozen before baking.

DIRECTIONS

1. Preheat Your Oven: Preheat to 375°F (190°C). Lightly grease a small baking dish.
2. Make the Mac & Cheese: In a saucepan over medium heat, melt 2 tbsp butter. Whisk in the milk and bring to a gentle simmer. Add the cheddar cheese, stirring until melted into a smooth, creamy sauce. Season with salt and pepper to taste.
3. Stir in the cooked macaroni, coating it well in the cheese sauce.
4. Add to Baking Dish: Pour the cheesy mac into your greased baking dish, spreading evenly.
5. Top with Crunch: Sprinkle the top with:
6. Crushed potato chips
7. Crumbled bacon
8. Press lightly to set the crust.
9. Bake: Bake uncovered for 10-12 minutes, or until the top is golden brown and bubbly.
10. Let cool for a couple minutes before serving.
11. ? Tips for Success: Don't overbake-you want the top crispy but the cheese still creamy.
12. Use freshly shredded cheese for the best melt and flavor.
13. Add a broil blast for 1-2 minutes at the end for extra crispiness (watch closely!).
14. ? Serving Suggestions & Pairings: This mac and cheese is rich and satisfying on its own, but here's how to round out the meal:
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17. ? Dorito Casserole if you're making a Tex-Mex feast
18. ? Chocolate Chip Cookie Dough Brownie Bombs for dessert
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23. ? More Recipes You'll Love: If cheesy, crunchy, crowd-pleasing recipes are your jam, try these:
24. Beer : Cheese Dip
25. Sheet : Pan Quesadillas

SWAPS & NOTES

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

Original recipe: <https://chefmaniac.com/this-baked-mac-cheese-with-a-potato-chip-crust-is-over-the-top-delicious/>