

How to Make Juicy Mac 'n' Cheese-Stuffed Burgers at Home

Ever wished your cheeseburger came with a



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7 min

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INGREDIENTS

- 1 lb ground beef (80/20 for juiciness)
- 1 cup cooked mac and cheese (cooled slightly)
- Salt and pepper to taste
- Burger buns and your favorite toppings (optional)

DIRECTIONS

1. Divide ground beef into 8 equal portions. Flatten each into thin, palm-sized patties.
2. Place a spoonful of cooked mac and cheese in the center of 4 patties.
3. Top each with a second patty and seal the edges tightly, pinching and pressing to form a stuffed burger.
4. Season both sides with salt and pepper.
5. Grill or pan-fry the burgers over medium-high heat for 5-7 minutes per side, or until cooked through and golden brown.
6. Let rest 2 minutes, then serve on buns with your favorite toppings.

SWAPS & NOTES

Mac and Cheese : Use homemade or boxed-just make sure it's not too runny.

Beef : Ground turkey or plant-based alternatives work too, just adjust cooking time.

Cheese Boost : Stir shredded cheddar or pepper jack into the mac for more flavor.

Toppings : Try pickles, BBQ sauce, or even a slice of crispy bacon on top. ? Step-by-Step Instructions Divide ground beef into 8 equal portions.

TIPS FOR SUCCESS

Don't overfill-about 2 tablespoons of mac and cheese per burger is perfect.

Use a spatula to flip -these are slightly heavier than regular patties.

Chill patties for 10 minutes before cooking if they feel too soft.

Add crushed bacon or breadcrumbs to the mac and cheese filling. ?

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Original recipe: <https://chefmaniac.com/how-to-make-juicy-mac-n-cheese-stuffed-burgers-at-home/>