

Korean Turkey Bacon Mac Explosion: The Ultimate Spicy Comfort Bake

If mac and cheese is your comfort food love language, this



OVEN
400°F

TIME
20 min

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INGREDIENTS

8 oz elbow macaroni (uncooked)

4 Tbsp unsalted butter (divided)

2% Tbsp all-purpose flour

3 cups whole milk

% cup grated Parmesan cheese

2 cups shredded sharp cheddar cheese

8 oz gochujang-infused cream sauce

1 cup cooked, diced turkey bacon

1 cup diced chicken ham (optional)

1 cup drained, chopped kimchi

% cup panko breadcrumbs

1/8 tsp paprika

? Instructions:

Preheat and PrepPreheat your oven to 400°F (200°C). Grease a large casserole dish.

Boil the PastaCook macaroni according to package instructions until al dente. Drain and set aside.

Make the Cheese SauceIn a medium saucepan over medium heat, melt 2 Tbsp of butter. Whisk in the flour to form a roux. Gradually add milk, whisking constantly. Cook until the sauce thickens slightly.

Add the Cheese and HeatRemove from heat and stir in the Parmesan, cheddar, and gochujang cream sauce. Mix until smooth.

Assemble the CasseroleIn the casserole dish, combine the cooked macaroni, turkey bacon, and chicken ham if using. Pour the cheese sauce over

everything and mix well. Gently fold in the chopped kimchi.

Make the ToppingIn a skillet, melt the remaining 2 Tbsp of butter. Add panko breadcrumbs and toast over medium heat until golden. Mix in paprika.

BakeSprinkle the toasted breadcrumb mixture evenly over the mac. Bake for 15-20 minutes, or until bubbly and golden on top.

Cool and ServeLet it rest for 5 minutes before serving. Dig in and enjoy that spicy, cheesy, crunchy magic.

? **Tips & Ingredient Swaps:**

No gochujang cream sauce? Make your own by mixing 1-2 tbsp gochujang with heavy cream or sour cream.

Vegetarian version: Skip the meats and stir in sautéed mushrooms or edamame for texture.

Extra creamy? Add a splash of heavy cream to the cheese sauce.

More spice? Add sriracha or chili flakes to the sauce base.

? **Serving Suggestions:**

Beer Cheese Dip as a gooey appetizer.

No-Bake Monster Cookie Energy Balls for a fun dessert.

A simple side salad with sesame dressing to balance the richness.

? **Storage & Leftovers:**

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

Reheat: Microwave with a splash of milk or bake at 350°F until warmed through.

Freezer: Freeze baked portions for up to 2 months. Thaw and reheat in the oven for best results.

More Recipes You'll Love:

DIRECTIONS

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2. **Boil the : Pasta**Cook macaroni according to package instructions until al dente. Drain and set aside.
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11. **Extra creamy?** Add a splash of heavy cream to the cheese sauce.

12. More spice? Add sriracha or chili flakes to the sauce base.
13. ? Serving Suggestions: This dish is bold enough to stand on its own but also pairs great with:
14. Beer : Cheese Dip as a gooey appetizer.
15. No-Bake : Monster Cookie Energy Balls for a fun dessert.
16. A simple side salad with sesame dressing to balance the richness.
17. ? Storage & Leftovers: Fridge: Store in an airtight container for up to 4 days.
18. Reheat: Microwave with a splash of milk or bake at 350°F until warmed through.
19. Freezer: Freeze baked portions for up to 2 months. Thaw and reheat in the oven for best results.
20. More Recipes You'll Love: Sheet Pan Quesadillas - Another cheesy classic made crowd-friendly.
21. Caramel : Apple Pie Cookies - Sweet, bite-sized contrast to the spicy mac.
22. Cajun : Chicken Sausage Gumbo - Another hearty, comfort-packed dish with bold flavor.
23. ? Final Thoughts: This Korean Turkey Bacon Mac Explosion is everything you want in a baked mac-creamy, spicy, smoky, and crispy. Whether you're serving it as a main dish or a show-stopping side, it's guaranteed to leave people asking for seconds.
24. Try it, tag us, and tell us what twist you added! Follow Chef Maniac for more fusion comfort food that doesn't hold back.

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

Original recipe: <https://chefmaniac.com/korean-turkey-bacon-mac-explosion-the-ultimate-spicy-comfort-bake/>