

Turkey Bacon Mac and Cheese Lasagna Bombs: The Ultimate Comfort Mashup

When comfort food collides with creativity, you get something truly epic-like this



OVEN
375°F

TIME
1 min

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INGREDIENTS

8 lasagna noodles, cooked al dente
2 cups elbow macaroni, cooked
1 $\frac{1}{2}$ cups shredded sharp cheddar cheese
 $\frac{1}{2}$ cup shredded mozzarella cheese
... cup grated Parmesan cheese
2 tablespoons unsalted butter
2 tablespoons all-purpose flour
2 cups whole milk
1 teaspoon garlic powder
Salt and black pepper to taste
1 cup cooked turkey bacon, chopped
8 extra strips of turkey bacon (optional, for wrapping)
Optional Garnish:
Fresh parsley
Crushed red pepper

DIRECTIONS

1. Make the Cheese Sauce: In a medium saucepan, melt butter over medium heat.
2. Add flour and whisk constantly to create a roux (about 1 minute).
3. Slowly whisk in milk and cook until the mixture thickens, around 5-6 minutes.
4. Stir in cheddar, mozzarella, and : Parmesan until melted and smooth.
5. Season with garlic powder, salt, and pepper.
6. Prepare the Mac and Cheese: In a large bowl, combine cooked elbow macaroni with the cheese sauce.
7. Fold in chopped turkey bacon and let cool slightly to firm up.
8. Assemble the Lasagna Bombs: Lay each lasagna noodle flat on a clean surface.
9. Spoon a generous line of mac and cheese at one end and roll tightly to form a bomb.
10. Optional: Wrap each roll with a slice of turkey bacon for a crispy exterior.
11. Bake the Bombs: Preheat oven to 375°F (190°C).
12. Place bombs seam-side down in a greased baking dish.
13. Bake for 15-20 minutes, or until edges are lightly browned and bacon is crisp.
14. Serve: Let cool for 5 minutes before serving.
15. Garnish with parsley, crushed red pepper, or extra cheese if desired.

TIPS FOR SUCCESS

Let your mac and cheese cool slightly before rolling-this helps it hold together.

Use thick-cut turkey bacon if wrapping the outside for more texture.

Stir in diced jalapeños or a dash of hot sauce to the cheese sauce. ? Pair It With Make it a meal or a party platter with these bold and craveable companions: Scoop up Crockpot Nacho Dip for cheesy side vibes.

Add a pan of Sheet Pan Quesadillas for easy feeding.

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

Original recipe: <https://chefmaniac.com/turkey-bacon-mac-and-cheese-lasagna-bombs-the-ultimate-comfort-mashup/>