

This Korean BBQ Bacon Mac Attack Is the Bold, Cheesy Dinner You Deserve

Mac and cheese is a classic, but when you bring in



OVEN
400°F

TIME
20 min

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INGREDIENTS

- 6 strips bacon, chopped
- 1 lb elbow macaroni
- 3 tbsp Korean BBQ sauce (store-bought or homemade)
- 2 cups shredded cheddar cheese
- 1 cup heavy cream
- Salt and pepper, to taste

? Ingredient Notes & Swaps:

BBQ sauce: Go for a Korean-style gochujang-based sauce for heat, sweetness, and umami. Look for ingredients like soy, garlic, and sesame.

Cheese blend: Mix in mozzarella or pepper jack for stretch and spice.

Make it vegetarian: Use plant-based bacon and cheese alternatives. It still works!

Spice it up: Add a spoonful of gochujang paste or drizzle with sriracha.

??? Instructions:

Cook pasta: Boil macaroni in salted water according to package directions. Drain and set aside.

Cook bacon: In a large skillet, cook chopped bacon until crispy. Remove with a slotted spoon and drain on paper towels.

Make the sauce: In the same skillet (leave a little bacon fat), add heavy cream and Korean BBQ sauce. Simmer on low for 1-2 minutes.

Melt the cheese: Stir in shredded cheddar and whisk until the sauce is smooth and creamy.

Combine: Add the drained macaroni and stir to coat evenly. Season with salt and pepper.

Finish it off: Stir in half the bacon, then top with the rest for crunch. Garnish if desired and serve immediately.

? **Tips for Mac Attack Mastery:**

Pasta timing: Don't overcook the macaroni-it should be al dente to hold up in the sauce.

Balance the sauce: If your BBQ sauce is very sweet, add a splash of vinegar or a pinch of red pepper to balance.

Crisp bacon pro tip: Bake on a rack in the oven at 400°F for perfect, even crunch.

? **Serving Suggestions & Pairings:**

A light green salad or sesame slaw for crunch

Garlic bread or toasted bao for sopping up the sauce

An icy beer or sparkling lemonade to cool the spice

Dorito Casserole for crunchy, cheesy contrast

Sheet Pan Quesadillas to fill out your table

This Cheesy Hot Dip to keep everyone snacking

Crockpot Nacho Dip as a spicy starter

Instant Pot Lasagna for another low-effort, big-reward dish

? **Storage & Leftovers:**

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

Reheat: Gently heat on the stovetop with a splash of milk or cream to bring back the creaminess.

Freezer-friendly: Yes! Freeze in portions for up to 2 months. Thaw and reheat with added cream or cheese.

DIRECTIONS

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2. **Cook bacon:** In a large skillet, cook chopped bacon until crispy. Remove with a slotted spoon and drain on paper towels.
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9. **Crisp bacon pro tip:** Bake on a rack in the oven at 400°F for perfect, even crunch.
10. ? **Serving Suggestions & Pairings:** This mac is bold enough to stand solo, but here are some great pairings:
 11. A light green salad or sesame slaw for crunch
 12. Garlic bread or toasted bao for sopping up the sauce
 13. An icy beer or sparkling lemonade to cool the spice
 14. Feeding a group? Build a comfort-food fusion feast

with:

15. Dorito : Casserole for crunchy, cheesy contrast
16. Sheet : Pan Quesadillas to fill out your table
17. This : Cheesy Hot Dip to keep everyone snacking
18. Crockpot : Nacho Dip as a spicy starter
19. Instant : Pot Lasagna for another low-effort, big-reward dish
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23. ? More Recipes You'll Love: Craving more melty, cheesy madness? Check these out next:
24. Dorito : Casserole
25. Crockpot : Nacho Dip

SWAPS & NOTES

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

Original recipe: <https://chefmaniac.com/this-korean-bbq-bacon-mac-attack-is-the-bold-cheesy-dinner-you-deserve/>