

This Stuffed Burger Bomb Is Loaded with Mac & Cheese and Crispy Bacon

Take a juicy beef burger, pack it with



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10 min

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INGREDIENTS

6 strips bacon, cooked and crumbled
1 lb ground beef (80/20 for juicy results)
1 cup cooked mac & cheese (homemade or boxed)
Salt and pepper, to taste
4 burger buns

Optional toppings: pickles, lettuce, tomato, hot sauce, BBQ sauce

? Ingredient Tips & Swaps:

Mac & cheese: Let it cool slightly before stuffing so it holds together better.

Bacon: Make sure it's crispy before stuffing to avoid sogginess.

Cheese boost: Add shredded cheddar or pepper jack inside the mac layer for extra melt.

Bun tip: Toast your buns! It adds texture and keeps everything together.

??? Instructions:

Cook bacon: Fry or bake bacon strips until crispy. Let cool, then crumble.

Prep mac & cheese: Make a batch (or use leftovers). Mix in the crumbled bacon and let it cool for 5-10 minutes.

Form patties: Divide ground beef into 8 equal balls. Flatten into thin patties. Spoon a mound of mac & cheese mixture onto 4 of the patties. Top with the remaining patties and press edges together tightly to seal.

Season & cook: Season each burger with salt and pepper. Grill or pan-fry over medium-high heat for 5-7 minutes per side, or until fully cooked and cheese inside is hot and melty.

Serve: Place on toasted buns and top as desired. Serve hot with napkins (you'll need them).

? **Tips for Stuffed Burger Success:**

Seal tightly: Pinch the burger edges well to prevent filling from leaking.

Chill if needed: Place stuffed patties in the fridge for 15-20 minutes before cooking to help them hold shape.

Use a cast iron skillet: For a golden crust and even cooking.

? **Serving Suggestions & Pairings:**

Dorito Casserole for a spicy, cheesy companion

Sheet Pan Quesadillas for a crispy sidekick

Crockpot Nacho Dip as a gooey appetizer

Cheesy Hot Dip for extra indulgence on the table

Instant Pot Lasagna to keep the comfort theme going

? **Storage & Leftovers:**

Fridge: Store leftover patties (cooked) in an airtight container for up to 3 days.

Reheat: Warm in a skillet or oven to keep texture; microwaving may make buns soggy.

Make-ahead: Prep and stuff patties, then freeze uncooked. Thaw in the fridge before cooking.

? **More Recipes You'll Love:**

Dorito Casserole

Crockpot Nacho Dip

Sheet Pan Quesadillas

DIRECTIONS

1. **Cook bacon:** Fry or bake bacon strips until crispy. Let cool, then crumble.
2. **Prep mac & cheese:** Make a batch (or use leftovers). Mix in the crumbled bacon and let it cool for 5-10 minutes.
3. **Form patties:** Divide ground beef into 8 equal balls. Flatten into thin patties. Spoon a mound of mac & cheese mixture onto 4 of the patties. Top with the remaining patties and press edges together tightly to seal.
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6. ? **Tips for Stuffed Burger Success:** Seal tightly: Pinch the burger edges well to prevent filling from leaking.
7. **Chill if needed:** Place stuffed patties in the fridge for 15-20 minutes before cooking to help them hold shape.
8. **Use a cast iron skillet:** For a golden crust and even cooking.
9. ? **Serving Suggestions & Pairings:** This burger deserves equally bold sides and drinks. Pair it with:
10. **Dorito :** Casserole for a spicy, cheesy companion
11. **Sheet :** Pan Quesadillas for a crispy sidekick
12. **Crockpot :** Nacho Dip as a gooey appetizer
13. **Cheesy :** Hot Dip for extra indulgence on the table

14. Instant : Pot Lasagna to keep the comfort theme going
15. ? Storage & Leftovers: Fridge: Store leftover patties (cooked) in an airtight container for up to 3 days.
16. Reheat: Warm in a skillet or oven to keep texture; microwaving may make buns soggy.
17. Make-ahead: Prep and stuff patties, then freeze uncooked. Thaw in the fridge before cooking.
18. ? More Recipes You'll Love: Need more comfort food bombs? Don't miss:
19. Dorito : Casserole
20. Crockpot : Nacho Dip
21. Sheet : Pan Quesadillas
22. Final Thoughts: The Bacon Mac & Cheese-Stuffed Burger Bomb isn't just a meal-it's a flex. It's rich, juicy, gooey, and packed with crowd-pleasing flavor. Whether you're grilling for guests or feeding your inner cheese lover, this burger delivers the wow.
23. Tried it? Snap a pic and tag @chefmaniac with your burger masterpiece-we want to see those cheesy cores and crispy edges!

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

Original recipe: <https://chefmaniac.com/this-stuffed-burger-bomb-is-loaded-with-mac-cheese-and-crispy-bacon/>