

Turkey Bacon Jalapeño Mac and Cheese with a Crunchy Nacho Topping

Texture Overload (In a Good Way!):



OVEN
375°F

TIME
15 min

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INGREDIENTS

Pasta: 12 oz of elbow macaroni.

For the Roux: 2 tbsp butter and 2 tbsp all-purpose flour form the base of our sauce.

The Creamy Base: 2 cups of milk. Whole milk will give you the richest results.

Cheeses: A fantastic blend of 2 cups shredded sharp cheddar and 1 cup shredded Monterey Jack.

For Extra Creaminess: 1/2 cup of sour cream.

Seasonings: 1/2 tsp garlic powder, 1/2 tsp onion powder, plus salt and black pepper to taste.

The Mix-Ins: 5 slices of cooked turkey bacon, 1 cup of crushed tortilla chips, and 1/2 cup of pickled jalapeño slices.

Garnishes: 1/4 cup chopped green onions and 1/4 cup salsa for serving.

Swaps and Notes:

Cheese is Key: For the smoothest, meltiest cheese sauce, always buy your cheese in a block and shred it yourself. Pre-shredded cheeses are coated in starches that can make your sauce grainy. Feel free to swap in Pepper Jack for the Monterey Jack to add an extra layer of spice.

Bacon Options: Regular pork bacon works great here, as would smoky chorizo for a different flavor profile.

Nacho Toppings: Don't stop with the recipe! Feel free to fold in a cup of black beans, corn, or diced red onion.

The Baking Step: While the recipe lists baking as optional, I highly, highly recommend it. It's what melds the flavors together and creates that incredible crunchy, golden-brown topping that makes the dish truly special.

Chip Choice: Use a sturdy brand of tortilla chips that can stand up to the creamy sauce without getting instantly soggy.

How to Make the Nacho Mac 'n' Cheese Hurricane:

More Recipes for Comfort Food Fanatics:

This Crockpot Nacho Dip is The Reason I Never Have

Leftovers: If you love the nacho flavor here, this dip is your next obsession.

These Totchos Are My Favorite Party Food Hack: Keep the nacho theme going with this incredible tater tot version!

This Dorito Casserole Is My Favorite Weeknight Dinner Shortcut: Another incredible casserole with a crunchy chip topping.

These Sheet Pan Quesadillas Are My Favorite Way to

Feed a Crowd Fast: Perfect for serving alongside this mac and cheese for a full Tex-Mex feast.

How I Turned a Classic Sandwich Into the Ultimate Cheesy Hot Dip: More proof that fusion food is the best food.

Final Thoughts:

DIRECTIONS

1. Prep : Time: 15 minutes Cooking Time: 25 minutes Total Time: 40 minutes Kcal: ~680 per serving Servings: 6
2. Step 1: Cook the Macaroni Bring a large pot of generously salted water to a rolling boil. Add the elbow macaroni and cook according to the package directions until it's just al dente (with a slight bite). The pasta will cook more in the sauce, so this prevents it from getting mushy. Drain well and set aside.
3. Step 2: Make the Perfect Cheese Sauce In a large saucepan or Dutch oven, melt the butter over medium heat. Once it's melted, whisk in the flour to form a thick paste (this is your roux). Cook, whisking constantly, for about one minute until it's bubbly and the raw flour smell is gone. This step is crucial for a thick sauce and to avoid a pasty flavor. Gradually pour in the milk while whisking continuously to prevent lumps. Continue cooking, stirring frequently, until the sauce comes to a gentle simmer and has thickened enough to coat the back of a spoon, which should take about 4-5 minutes.
4. Step 3: Add the Cheese and Seasonings Reduce the heat to low. It's important not to let the sauce get too hot when adding the cheese, as this can cause it to separate. Add the shredded cheddar and Monterey Jack cheeses to the saucepan, stirring until they are completely melted and the sauce is velvety smooth. Stir in the sour cream, garlic powder, onion powder, salt, and pepper until everything is well combined.
5. Step 4: Combine the Hurricane of Ingredients Add the cooked macaroni to your glorious cheese sauce. Stir gently to coat every nook and cranny. Now, fold in the

chopped turkey bacon, about half of the crushed tortilla chips, the pickled jalapeños, and the green onions (if using).

6. **Step 5: Bake for That Golden Crunch (Highly Recommended!)** Preheat your oven to 375°F (190°C). Pour the macaroni and cheese mixture into a greased 9x13-inch baking dish and spread it into an even layer. Top it with the remaining crushed tortilla chips and an extra handful of cheese if you're feeling decadent. Bake, uncovered, for 10-15 minutes. You'll know it's ready when the sauce is bubbling around the edges and the topping is golden brown and fragrant.
7. **Step 6: Garnish and Serve** Let the mac and cheese rest for a few minutes before serving. This helps the sauce set up a bit. Spoon it onto plates and top with extra jalapeños, a sprinkle of fresh green onions, or a dollop of your favorite salsa. Serve hot and get ready for rave reviews.
8. **More Recipes for Comfort Food Fanatics:** If you believe that cheesy, loaded, and over-the-top are the best food groups, you're going to love these other recipes:
9. **This : Crockpot Nacho Dip is The Reason I Never Have Leftovers:** If you love the nacho flavor here, this dip is your next obsession.
10. **These : Totchos Are My Favorite Party Food Hack:** Keep the nacho theme going with this incredible tater tot version!
11. **This : Dorito Casserole Is My Favorite Weeknight Dinner Shortcut:** Another incredible casserole with a crunchy chip topping.
12. **These : Sheet Pan Quesadillas Are My Favorite Way to Feed a Crowd Fast:** Perfect for serving alongside this mac and cheese for a full Tex-Mex feast.
13. **How I : Turned a Classic Sandwich Into the Ultimate Cheesy Hot Dip:** More proof that fusion food is the best food.
14. **Final Thoughts:** This Turkey Bacon Nacho Mac 'n' Cheese Hurricane is more than just a meal-it's an experience. It's a bold, unapologetic celebration of flavor and texture that is guaranteed to be a hit wherever you serve it. Don't be afraid to get creative and make it your own!
15. I can't wait for you to try this recipe. When you do, please leave a comment below and let me know how it turned out. Happy cooking!

SWAPS & NOTES

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

Original recipe: <https://chefmaniac.com/turkey-bacon-jalapeno-mac-and-cheese-with-a-crunchy-nacho-topping/>