

Turkey Bacon Macaro-nut Breakfast Cyclone: The Ultimate Morning Mash-Up

Turkey Bacon Macaro-nut Breakfast Cyclone



OVEN
375°F

TIME
18 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

For the Base:

- 1 1/2 cups cooked elbow macaroni
- 4 slices cooked turkey bacon, chopped
- 1/2 cup scrambled eggs (about 2 eggs, cooked and cooled)
- 1/2 cup shredded cheddar cheese
- 1/4 cup shredded mozzarella cheese
- 1/4 tsp garlic powder
- Salt and black pepper to taste

For the Doughnut Coating:

- 1/2 cup panko breadcrumbs
- 1 tbsp melted butter

Non-stick spray

Optional for Serving:

- Maple syrup
- Spicy ketchup

Ingredient Swaps & Notes:

Cheese Options: Pepper jack for spice or gouda for a creamy twist.

Add-ins: Finely chopped spinach or bell peppers work great for added color and nutrition.

No doughnut pan? Use muffin tins and create "macaro-nut bites" instead.

Directions:

Tips for Success:

Firm Press: Make sure to really press the mixture

into the molds to help them hold their shape after baking.

Cool the Eggs: Let your scrambled eggs cool before mixing to avoid melting the cheese prematurely.

Make Ahead: Prep everything the night before and bake fresh in the morning.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

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

Freezer: Freeze individually and reheat in the oven or air fryer for best results.

Reheating: Pop in a toaster oven or air fryer to maintain crispiness.

More Recipes You'll Love:

Sheet Pan Quesadillas for brunch parties

No-Bake Monster Cookie Energy Balls for easy snacking

One-Pan Breakfast Bake if you're craving another savory start

Final Thoughts:

DIRECTIONS

1. **Preheat the Oven:** Set oven to 375°F (190°C). Spray a non-stick doughnut pan generously with cooking spray.
2. **Mix the Filling:** In a large bowl, combine cooked macaroni, chopped turkey bacon, scrambled eggs, cheddar, mozzarella, garlic powder, salt, and pepper. Stir until everything is well coated and evenly distributed.
3. **Fill the Doughnut Molds:** Spoon the mixture into the molds, pressing firmly. Make sure the center hole of each doughnut is open so it retains its shape.
4. **Add the Crunch:** Mix panko breadcrumbs with melted butter. Sprinkle generously over each mold to create a crisp topping.
5. **Bake to Perfection:** Bake for 15-18 minutes, or until golden brown and set. Let cool in the pan for 5 minutes before removing.
6. **Serve It Up:** Serve warm. For a sweet-salty combo, drizzle with maple syrup. For a savory edge, pair with spicy ketchup or sriracha mayo.
7. **Tips for Success: Firm Press:** Make sure to really press the mixture into the molds to help them hold their shape after baking.
8. **Cool the :** Eggs: Let your scrambled eggs cool before mixing to avoid melting the cheese prematurely.
9. **Make : Ahead:** Prep everything the night before and bake fresh in the morning.
10. **Serving Suggestions and Pairings:** Pair these Macaro-nuts with a refreshing drink or sweet treat like Pumpkin Delight Dessert, or go protein-heavy with One-Pan Breakfast Bake. You could even add a side of

3-Ingredient Oatmeal Breakfast Cookies for a quick grab-and-go combo.

11. **Storage and Leftover Tips:** Fridge: Store in an airtight container for up to 4 days.
12. **Freezer:** Freeze individually and reheat in the oven or air fryer for best results.
13. **Reheating:** Pop in a toaster oven or air fryer to maintain crispiness.
14. **More Recipes You'll Love:** Sheet Pan Quesadillas for brunch parties
15. **No-Bake :** Monster Cookie Energy Balls for easy snacking
16. **One-:** Pan Breakfast Bake if you're craving another savory start
17. **Final Thoughts:** The Turkey Bacon Macaro-nut Breakfast Cyclone is a wild ride of flavor and fun. It's the kind of recipe that turns heads and starts conversations-perfect for brunch spreads, breakfast meal prep, or just treating yourself to something extra. Let me know your favorite way to enjoy these, and don't forget to tag us when you share!
18. **Want more creative breakfast ideas?** Hit follow and never miss a morning masterpiece!

SWAPS & NOTES

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TIPS FOR SUCCESS

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

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