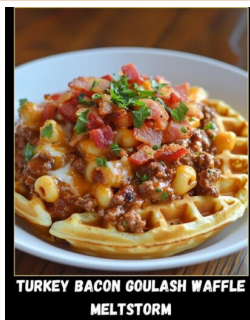


Savory Waffle Sandwiches Stuffed with Cheesy Goulash and Turkey Bacon

Turkey Bacon Goulash Waffle Meltstorm



TIME
4 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

For the Goulash Filling:

- 1 lb ground beef
- 1/2 cup diced onion
- 1/2 cup diced bell pepper
- 2 cloves garlic, minced
- 1 cup elbow macaroni, cooked
- 1 cup crushed tomatoes
- 1 tbsp tomato paste
- 1/2 tsp smoked paprika
- 1/2 tsp Italian seasoning
- Salt and black pepper to taste
- 4 slices cooked turkey bacon, chopped
- 1/2 cup shredded cheddar cheese

For the Waffle Base:

- 4 large prepared waffles (homemade or frozen and toasted)
- 1/2 cup shredded mozzarella cheese
- Butter or oil for grilling
- Optional Garnish:
Fresh parsley or green onions

DIRECTIONS

- 1.** Make the Goulash Filling:: In a skillet over medium heat, brown the ground beef, breaking it apart as it cooks. Add onions, bell pepper, and garlic; sauté for 3-4 minutes until soft.
- 2.** Mix in tomato paste, crushed tomatoes, paprika, and Italian seasoning. Season with salt and pepper. Simmer for 5 minutes. Stir in cooked macaroni and chopped turkey bacon. Remove from heat and stir in cheddar until melted and creamy.
- 3.** Build the Waffle Melts:: Place half of the waffles on a clean surface. Spoon the goulash mixture generously onto each one. Sprinkle mozzarella cheese on top and cover with remaining waffles to form sandwiches.
- 4.** Grill:: Butter the outsides of the waffle sandwiches. Grill on a skillet or griddle over medium heat, pressing lightly with a spatula, for 2-3 minutes per side until golden brown and melty inside.
- 5.** Serve:: Slice diagonally, garnish with parsley or green onions if desired, and serve hot.

SWAPS & NOTES

Meat Swap : Use ground turkey or plant-based crumbles for a lighter or vegetarian version.

Cheese Variations : Add gouda or pepper jack for extra melt

and spice.

Waffle Tip : Homemade buttermilk waffles add richness, but frozen works just fine for speed.

Sub gluten-free waffles and pasta to make it accessible.

TIPS FOR SUCCESS

Drain Grease : After browning beef, drain excess fat to avoid sogginess.

Toasted Waffles : Start with toasted or slightly crispy waffles for better structure.

Press Gently : Don't smash your melt - a light press helps it grill evenly.

Use a Panini Press : For maximum crunch and convenience, go hands-free with a press.

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

Original recipe: <https://chefmaniac.com/savory-waffle-sandwiches-stuffed-with-cheesy-goulash-and-turkey-bacon/>