

Crispy Bacon Loaded Mac & Cheese Mug: Instant Comfort, Unbeatable Flavor

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1 min

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INGREDIENTS

- 1/2 cup elbow macaroni
- 1/2 cup shredded cheddar cheese
- 1/4 cup milk (whole milk for creamier results)
- 2 slices bacon, cooked until crispy and crumbled
- 1 tablespoon unsalted butter
- 1 tablespoon all-purpose flour
- Salt and black pepper to taste

Swaps and Notes:

Macaroni: Elbow macaroni is classic, but any small pasta shape like ditalini or small shells will work. Make sure it's cooked al dente before adding to the mug.

Bacon: Ensure your bacon is cooked to a good crisp before crumbling; it provides a vital texture contrast. Pre-cooked bacon bits can be a quick alternative.

Cheese: While cheddar is fantastic, feel free to use a Mexican blend, Monterey Jack, or even a sharp white cheddar for a different flavor profile.

Milk: Whole milk makes a richer sauce, but 2% milk can also be used. For an even creamier result, a tablespoon of heavy cream instead of milk works wonders.

Seasoning: A tiny pinch of mustard powder can really enhance the cheesy flavor. A dash of hot sauce or a sprinkle of garlic powder can also be added for extra kick or depth.

Instructions:

Cook Macaroni: Start by cooking the elbow macaroni according to package instructions until it's al dente (firm to the bite). Drain the macaroni well and set it aside.

Make Roux in Mug: In a large, microwave-safe mug, place the butter. Microwave on high for about 20-30 seconds, or until melted. Stir in the all-purpose flour with a small whisk or fork until a smooth paste (roux) forms.

Whisk in Milk: Gradually whisk in the milk into the roux in the mug until it's well combined and smooth.

Thicken Sauce: Microwave the mixture on high for 1 minute. Remove and stir well. Microwave for an additional 30 seconds, or until the mixture has thickened into a creamy sauce. Be careful, as it can bubble up quickly.

Melt Cheese: Stir in the shredded cheddar cheese into the hot sauce in the mug until it's completely melted and smooth.

Combine & Load: Add the cooked macaroni and the crumbled bacon to the cheese sauce in the mug. Stir everything together to combine, ensuring the macaroni and bacon are well coated in the cheesy goodness.

Final Microwave Heat: Microwave the mac and cheese for another 1-2 minutes, stirring halfway through, or until it's thoroughly heated through and bubbly.

Season & Serve: Season with salt and black pepper to taste. Carefully remove the mug from the microwave (it will be hot!). Enjoy your delicious Crispy Bacon Loaded Mac & Cheese Mug immediately!

Tips for Success:

Pre-Cooked Pasta: Ensure your pasta is cooked before starting the mug assembly.

Whisk Well: Whisking thoroughly at each step (especially when adding flour and milk) prevents lumps in your cheese sauce.

Watch the Microwave: Microwave wattages vary. Keep a close eye on the mug during the thickening and final heating steps to prevent boil-overs.

Crispy Bacon: The bacon won't crisp further in the microwave, so make sure it's perfect before you add it.

Serve Hot: This dish is absolutely best enjoyed fresh from the microwave while the cheese is gooey and the bacon still offers some crunch.

Serving Suggestions and Pairings:

More Dips: Pair it with a larger batch of This Crockpot Nacho Dip is the Reason I Never Have Leftovers for a casual party.

Tater Tot Fun: If you love the combination of cheese and bacon with potatoes, you'll also enjoy These Totchos are My Favorite Party Food Hack:

Tater Tot Nachos for the Win!.

Breakfast or Brunch: For a quick, cheesy breakfast idea, check out [This One-Pan Breakfast Bake Will Make You Skip](#).

Storage and Leftover Tips:

More Recipes You Will Love:

[This Crockpot Nacho Dip is the Reason I Never Have Leftovers](#)

DIRECTIONS

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is cooked before starting the mug assembly.

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13. Serve : Hot: This dish is absolutely best enjoyed fresh from the microwave while the cheese is gooey and the bacon still offers some crunch.
14. Serving Suggestions and Pairings: This Bacon Loaded Mac & Cheese Mug is a fantastic standalone comfort meal or a hearty snack. If you're looking for other easy, cheesy comfort foods for different occasions, consider:
15. More : Dips: Pair it with a larger batch of This Crockpot Nacho Dip is the Reason I Never Have Leftovers for a casual party.
16. Tater : Tot Fun: If you love the combination of cheese and bacon with potatoes, you'll also enjoy These Totchos are My Favorite Party Food Hack: Tater Tot Nachos for the Win!
17. Breakfast or : Brunch: For a quick, cheesy breakfast idea, check out This One-Pan Breakfast Bake Will Make You Skip.
18. Storage and Leftover Tips: This dish is truly designed for fresh, immediate enjoyment. Once microwaved, the pasta and cheese sauce are at their best. While you could technically store assembled leftovers in the refrigerator for up to 1 day, the pasta may become softer, and the bacon will lose its crispness. It's best to prepare the cooked bacon ahead of time, then assemble and cook the mac and cheese in the mug when you're ready to eat for optimal freshness and texture.
19. More Recipes You Will Love: If you loved the quick, cheesy, and incredibly satisfying nature of this mac and cheese mug, you'll definitely want to try these other fan favorites:
20. This : Crockpot Nacho Dip is the Reason I Never Have Leftovers
21. These : Totchos are My Favorite Party Food Hack: Tater Tot Nachos for the Win!
22. This : Beer Cheese Dip is My Favorite Party Starter That Disappears in Minutes
23. Final Thoughts: The Crispy Bacon Loaded Mac & Cheese Mug is a brilliant culinary hack that brings rich, comforting flavors to your table in a flash. It's warm, cheesy, packed with savory bacon, and incredibly easy to make, making it an instant favorite for satisfying those quick cravings. Give it a try, and prepare to be amazed by this little mug of magic!
24. What are your go-to microwave comfort food hacks or favorite quick-and-easy meals? Share your ideas in the comments below, and don't forget to follow Chef Maniac for more clever and delicious recipes!

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

Original recipe: <https://chefmaniac.com/crispy-bacon-loaded-mac-cheese-mug-instant-comfort-unbeatable-flavor/>