

Bacon Mac 'n' Cheese Meatball Sub: The Ultimate Comfort Food Extravaganza

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OVEN
375°F

TIME
20 min

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INGREDIENTS

to build these magnificent subs:

For the Meatballs: 1 lb ground beef (80/20 or 85/15 recommended) 1/2 cup plain breadcrumbs 1 large egg
Salt and black pepper to taste:

For the Mozzarella-Parmesan Drizzle: 1/4 cup whole milk 1 cup shredded mozzarella cheese 1/2 cup grated Parmesan cheese For Assembly: 4 hoagie rolls:

DIRECTIONS

1. Steps for the : Recipe
2. Let's build these legendary subs!
3. Prepare : Meatballs:
4. Preheat oven to 375°F (190°C). In a bowl, combine the
5. 1 lb ground beef
6. 1/2 cup breadcrumbs
7. , and season with
8. salt and black pepper
9. to taste. Mix gently until just combined. Form the mixture into 12-16 meatballs (about
10. 5 inches each) and place them on a baking sheet. Bake for
11. 20 minutes
12. , or until cooked through and nicely browned. Set aside.
13. Make : Mac 'n' Cheese Sauce:
14. While meatballs bake, in a medium saucepan, melt
15. 1/4 cup unsalted butter
16. over medium heat. Stir in
17. 1/4 cup all-purpose flour
18. to create a roux, cooking for 1-2 minutes until lightly golden. Gradually whisk in
19. 2 cups whole milk
20. until the mixture is smooth and begins to thicken.
21. Finish : Mac 'n' Cheese:
22. Remove the sauce from heat. Stir in
23. 1 cup shredded sharp cheddar cheese

24. until completely melted and smooth. Add the
25. 1 cup cooked macaroni

SWAPS & NOTES

This recipe is already packed with flavor, but feel free to tweak it to your liking: **Ground Beef:** You can use ground turkey or a mix of ground beef and pork for the meatballs.

Breadcrumbs: Panko breadcrumbs will give a lighter texture to the meatballs.

For a gluten-free option, use gluten-free breadcrumbs.

Cheese for Mac 'n' Cheese: Feel free to swap cheddar for a cheddar-jack blend, Gruyere, or even a smoked Gouda for different flavor notes.

TIPS FOR SUCCESS

Don't Overmix Meatballs: Mix ground beef just until combined to ensure tender meatballs.

Al Dente Macaroni: Cook macaroni slightly underdone, as it will continue to cook in the hot cheese sauce.

Freshly Shredded Cheese: While pre-shredded cheese works, freshly shredded cheese melts smoother and integrates better into sauces.

Keep Sauces Warm: Make sure both the mac 'n' cheese and the cheese drizzle are kept warm until assembly for the best melty, gooey experience.

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

Original recipe: <https://chefmaniac.com/bacon-mac-n-cheese-meatball-sub-the-ultimate-comfort-food-extravaganza/>