

Bacon-Loaded Cheesy Mac Attack Mug: Your Quick Mac & Cheese Fix

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2 min

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INGREDIENTS

1/2 cup macaroni (elbow macaroni works best)
1/2 cup milk (any kind you have on hand)
1/2 cup shredded cheddar cheese (or your favorite melty cheese blend)
2 strips bacon, cooked and crumbled (crispy is key!)
Salt and pepper to taste

DIRECTIONS

1. Let's get cooking! This is seriously fast.
2. Combine : Pasta and Milk: Grab your favorite microwave-safe mug. Add the 1/2 cup macaroni and 1/2 cup milk to the mug. Give it a quick stir to make sure the pasta is submerged.
3. First : Microwave Blast: Microwave on high for 2 minutes. Microwaves vary, so this is just the starting point!
4. Stir and : Continue: Carefully remove the mug (it'll be hot!). Give the pasta a good stir to prevent sticking and ensure even cooking. Continue microwaving in 1-minute intervals, stirring after each minute, until the macaroni is cooked to your desired tenderness and most of the milk has been absorbed. This usually takes about 4-6 minutes total, depending on your microwave and pasta type.
5. Cheese and : Bacon Time: Once the macaroni is cooked, stir in the shredded cheddar cheese, cooked and crumbled bacon, salt, and pepper.
6. Final : Microwave Melt: Microwave for an additional 30 seconds, or until the cheese is beautifully melted and bubbly.
7. Enjoy! Carefully remove from the microwave (it will be very hot!). Let it cool for just a minute or two, then grab a fork and dive into your delicious Bacon-Loaded Cheesy Mac Attack Mug!

SWAPS & NOTES

This mug recipe is super flexible for whatever you have in

your pantry!

Pasta: While elbow macaroni is classic, small pasta shapes like ditalini or small shells would also work well.

Avoid larger pasta types as they might not cook evenly in the

microwave.

Milk: Feel free to use dairy milk (whole, 2%, skim) or non-dairy alternatives like almond or soy milk.

TIPS FOR SUCCESS

Microwave Power Varies: Keep an eye on your mac and cheese, especially during the cooking intervals.

Microwaves differ, so adjust cooking times as needed.

Stirring is Key: Don't skip the stirring!

It helps the pasta cook evenly and prevents it from sticking together or forming a solid block.

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

Original recipe: <https://chefmaniac.com/bacon-loaded-cheesy-mac-attack-mug-your-quick-mac-cheese-fix/>