

Pulled Pork Mac & Cheese Cinnamon Rolls: The Ultimate Savory Mashup

Hey everyone, Jason Griffith here! We all love a good comfort food mashup, and this



OVEN
375°F

TIME
20-25 min

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INGREDIENTS

- 1 lb pulled pork
- 2 cups cooked macaroni
- 1 cup shredded cheddar cheese
- 1/2 cup barbecue sauce
- 1 can refrigerated cinnamon rolls

Swaps and Notes:

Pulled Pork: You can use any leftover pulled pork you have on hand. For a quick pulled pork, you can also use a pre-made version from the grocery store.

Macaroni: Cooked macaroni is the best choice here, as the small shape holds the sauce and pork well. You can also use another small pasta like shells or rotini.

Cheese: Shredded cheddar cheese is a classic choice for mac and cheese, but you can also use Monterey Jack, Colby, or a mix of cheeses.

Barbecue Sauce: Use your favorite brand of barbecue sauce. A smoky, tangy sauce works best here.

Step-by-Step Instructions:

Preheat and Prep: Preheat the oven to 375°F (190°C). Lightly grease a baking dish.

Make the Filling: In a large mixing bowl, combine the pulled pork, cooked macaroni, shredded cheddar cheese, and barbecue sauce. Mix well until everything is evenly coated.

Roll and Fill: Roll out the refrigerated cinnamon rolls on a flat surface. Spoon the pulled pork mac & cheese mixture onto each cinnamon roll and spread

it evenly, leaving a small border around the edges.

Roll and Bake: Roll up each cinnamon roll and place them in your greased baking dish. Bake in the preheated oven for 20-25 minutes, or until the cinnamon rolls are golden brown and cooked through.

Cool and Serve: Remove from the oven and let cool slightly before serving. If your cinnamon rolls came with a glaze, you can drizzle it over the top for a little extra sweetness.

Tips for Success:

Don't Overfill: Be careful not to add too much filling, as it can make it hard to roll the cinnamon rolls tightly.

Use Cooked Pasta: Make sure your macaroni is cooked and cooled before adding it to the filling. This prevents the rolls from getting soggy.

Seal the Rolls: Make sure to pinch the seams of the dough together tightly to prevent the filling from oozing out during baking.

Add the Glaze: If your cinnamon rolls came with a glaze packet, you can warm it up and drizzle it over the top for an extra layer of flavor.

Serving Suggestions and Pairings:

Nutritional Information (per serving, approximate):

Calories: 600 kcal

Carbohydrates: 60g

Protein: 30g

Fat: 25g

Saturated Fat: 10g

Cholesterol: 60mg

Sodium: 900mg

Fiber: 3g

Sugar: 20g

Storage and Leftover Tips:

More Recipes You'll Love:

This Instant Pot Lasagna is my favorite way to make comfort food fast

DIRECTIONS

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10. **Serving Suggestions and Pairings:** These Pulled Pork Mac & Cheese Cinnamon Rolls are a meal in themselves. You can serve them with a simple side of coleslaw or a fresh green salad to add some freshness. For a fun, party spread, they would go perfectly with other crowd-pleasing foods like a walking taco bar or a platter of easy cheesy chicken sliders.
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20. **Disclaimer:** Nutritional values are estimates and can vary based on specific ingredients and portion sizes.
21. **Storage and Leftover Tips:** Leftovers of this dish are fantastic! Store them in an airtight container in the refrigerator for up to 2 days. To reheat, you can warm them gently in the microwave or in a hot oven (350°F / 175°C) until heated through.
22. **More Recipes You'll Love:** If you enjoy easy, cheesy, and satisfying comfort foods, you might also like these other recipes:
23. This : Instant Pot Lasagna is my favorite way to make comfort food fast
24. This : Dorito Casserole is my favorite weeknight dinner shortcut
25. These : Totchos are my favorite party food hack: tater tot nachos for the win

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