

Truffle Mac & Cheese Braised Beef Toasted Sandwich: The Ultimate Indulgence

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TIME
3-4 min

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INGREDIENTS

- 8 slices of bread
- 1 pound braised beef, shredded
- 1 cup truffle macaroni and cheese
- 1 cup shredded mozzarella cheese
- 4 tablespoons butter, softened
- Salt and black pepper to taste

Swaps and Notes:

Bread: A good quality, thick-cut white bread or sourdough works best here.

Braised Beef: This recipe is perfect for using up leftover braised beef. You can also use a pre-made version from the grocery store.

Mac and Cheese: You can use a homemade truffle mac and cheese or a pre-made version. You can also make a simple mac and cheese from scratch and add a touch of truffle oil.

Cheese: Mozzarella cheese is a classic for a grilled cheese, but you can also use provolone, Gruyère, or a mix of cheeses.

Step-by-Step Instructions:

Prep the Filling: In a bowl, mix the shredded braised beef with the truffle macaroni and cheese until well combined. Season with salt and pepper to taste.

Butter the Bread: Spread the softened butter evenly on one side of each slice of bread.

Assemble the Sandwich: Place four slices of bread, butter-side down, on a skillet or griddle preheated

to medium heat. Spoon the braised beef and mac and cheese mixture onto each slice of bread. Top with a generous amount of shredded mozzarella cheese.

Finish the Sandwich: Place the remaining four slices of bread on top, butter-side up.

Grill to Perfection: Cook the sandwiches for 3-4 minutes on each side, until the bread is golden brown and the cheese is completely melted and gooey. You may need to press it down gently with a spatula to help it cook evenly.

Serve: Remove the sandwiches from the skillet, slice them in half, and serve immediately.

Tips for Success:

Use Thick-Cut Bread: Thick bread is crucial here. It needs to be sturdy enough to hold all the delicious fillings without falling apart.

Don't Overfill: Be careful not to add too much filling, as it can make it hard to grill the sandwich evenly.

Low and Slow: Cook the grilled cheese over medium heat. This ensures the bread gets a beautiful golden crust without burning, and it gives the cheese enough time to melt completely.

Serve Immediately: Grilled cheese is always best eaten fresh, right off the skillet.

Serving Suggestions and Pairings:

Nutritional Information (per serving, approximate):

Calories: 800 kcal

Carbohydrates: 60g

Protein: 40g

Fat: 40g

Saturated Fat: 18g

Cholesterol: 100mg

Sodium: 900mg

Fiber: 3g

Sugar: 5g

Storage and Leftover Tips:

DIRECTIONS

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11. Serving Suggestions and Pairings: This Truffle Mac & Braised Beef Toasted Sandwich is a meal in itself. It's rich, savory, and incredibly satisfying. You can serve it with a simple side of pickles, a fresh green salad, or a side of potato chips. For a fun, party spread, it would go perfectly with other cheesy, indulgent snacks like a crockpot nacho dip or a platter of easy cheesy chicken sliders.
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20. Sugar: 5g
21. Disclaimer: Nutritional values are estimates and can vary based on specific ingredients and portion sizes.
22. Storage and Leftover Tips: This sandwich is best enjoyed immediately. It doesn't store well, as the mac and cheese will make the bread soggy. If you have leftover braised beef and mac and cheese, you can store them separately and make a fresh sandwich later.
23. More Recipes You'll Love: If you enjoy easy, cheesy, and satisfying comfort foods, you might also like these other recipes:
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25. This : Dorito Casserole is my favorite weeknight dinner shortcut

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