

## Ooey-Gooley Bacon Mac 'n' Cheese Stuffed Peppers - The Ultimate Comfort Food Upgrade

Ooey-Gooley Bacon Mac 'n' Cheese Stuffed Bell Peppers



**OVEN**  
**375°F**

**TIME**  
**10 mins**

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**SAVE**  
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### INGREDIENTS

- 4 large bell peppers, halved and seeds removed
- 2 cups cooked macaroni
- 1 $\frac{1}{2}$  cups shredded cheddar cheese
- $\frac{1}{2}$  cup shredded mozzarella cheese
- $\frac{1}{2}$  cup heavy cream
- $\frac{1}{2}$  teaspoon garlic powder
- $\frac{1}{2}$  teaspoon smoked paprika
- 6 slices bacon, cooked and crumbled
- ... cup panko breadcrumbs (optional, for crunch)

#### Step-by-Step Instructions:

1. Preheat the Oven:
2. Prepare the Mac 'n' Cheese:
3. Stuff the Peppers:
4. Top for Extra Goodness:
5. Bake to Perfection:
6. Serve & Enjoy:

#### Pro Tips for the Best Stuffed Peppers:

Choose sturdy peppers - Bell peppers should be firm so they hold up well when baking.

Want extra heat? - Add a dash of cayenne or mix in chopped jalapeños.

Make it extra creamy - Stir in a little cream cheese for even more richness.

Use different cheeses - Smoked gouda, pepper jack, or gruyère all work great.

Meal prep friendly - Assemble the peppers ahead of

time and bake when ready to serve.

What to Serve With These Stuffed Peppers:

A crisp side salad to add freshness.

Garlic bread to scoop up every last bit of cheesy goodness.

Roasted veggies like asparagus or zucchini for balance.

FAQs (From My Kitchen to Yours):

Why These Stuffed Peppers Are a Must-Try:

## DIRECTIONS

- 1.** Preheat the Oven: I start by preheating my oven to 375°F (190°C). This ensures the peppers cook evenly while the cheese gets nice and bubbly.
- 2.** Prepare the Mac 'n' Cheese: In a large bowl, I mix the cooked macaroni, cheddar cheese, mozzarella cheese, heavy cream, garlic powder, smoked paprika, and half of the crumbled bacon. Stirring everything together creates a rich, creamy filling that's packed with flavor.
- 3.** Stuff the Peppers: I take my bell pepper halves and spoon generous amounts of the mac 'n' cheese mixture into each one, making sure they're packed full.
- 4.** Top for Extra Goodness: For the perfect finishing touch, I sprinkle the tops with more shredded cheese, the remaining bacon crumbles, and panko breadcrumbs for a crispy golden crust.
- 5.** Bake to Perfection: I place the stuffed peppers on a baking sheet and bake them for 20-25 minutes until the cheese is melted, bubbly, and lightly golden on top.
- 6.** Serve & Enjoy: Once out of the oven, I let them cool for a few minutes before digging in. The combination of tender bell peppers, creamy mac 'n' cheese, and crispy bacon makes each bite pure bliss.
- 7.** Pro Tips for the Best Stuffed Peppers: Choose sturdy peppers - Bell peppers should be firm so they hold up well when baking.
- 8.** Want extra heat? - Add a dash of cayenne or mix in chopped jalapeños.
- 9.** Make it extra creamy - Stir in a little cream cheese for even more richness.

10. Use different cheeses - Smoked gouda, pepper jack, or gruyère all work great.
11. Meal prep friendly - Assemble the peppers ahead of time and bake when ready to serve.
12. What to Serve With These Stuffed Peppers: These mac 'n' cheese stuffed peppers are a meal on their own, but if you want to make it a full spread, I love serving them with:
  13. A crisp side salad to add freshness.
  14. Garlic bread to scoop up every last bit of cheesy goodness.
  15. Roasted veggies like asparagus or zucchini for balance.
16. FAQs (From My Kitchen to Yours): Q: Can I use a different type of pasta?A: Absolutely! Shells, elbow macaroni, or rotini all work great in this dish.
17. Q: How do I make this recipe vegetarian?A: Just skip the bacon! You can also add sautéed mushrooms or roasted veggies for extra flavor.
18. Q: Can I make this ahead of time?A: Yes! You can assemble the stuffed peppers and refrigerate them for up to 24 hours before baking.
19. Q: Can I freeze them?A: Definitely! Freeze unbaked stuffed peppers, then bake straight from the freezer at 375°F for 35-40 minutes.
20. Why These Stuffed Peppers Are a Must-Try: These Ooey-Gooney Bacon Mac 'n' Cheese Stuffed Bell Peppers take two comfort food favorites and turn them into a next-level dish. The creamy mac 'n' cheese, crispy bacon, and roasted peppers make for a perfect bite every time. Whether you're looking for an easy dinner idea or a crowd-pleasing side, this recipe won't disappoint.
21. For more delicious recipes, check out : Chef Maniac. If you try this recipe, let me know how you customize it-I'd love to hear your favorite additions!

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

Original recipe: <https://chefmaniac.com/ooey-gooley-bacon-mac-n-cheese-stuffed-peppers-the-ultimate-comfort-food-upgrade/>