

Bacon Macaroni Cheeseburger Tacos: A Mouthwatering Comfort Food Fusion

Bacon Macaroni Cheeseburger Tacos



PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

BINDER
Ready

INGREDIENTS

- 1 lb ground beef
- 1 package taco seasoning mix
- 1 cup cooked macaroni
- 1 cup shredded cheddar cheese
- 1/2 cup milk
- 1 tbsp butter
- 4 slices cooked bacon, crumbled
- 8 taco shells (soft or hard)
- Optional toppings: diced tomatoes, shredded lettuce, sour cream, or pickles

Instructions:

Cook the Ground Beef: In a skillet, cook the ground beef over medium heat until browned. Drain any excess grease, then stir in the taco seasoning mix and water according to the package instructions.

Prepare the Macaroni and Cheese: In a separate pot, prepare the macaroni and cheese. Melt the butter in a saucepan, then stir in the milk and shredded cheddar cheese until smooth. Add the cooked macaroni and mix until well coated.

Assemble the Tacos: Take your taco shells and layer them with the seasoned ground beef, a scoop of macaroni and cheese, and a generous sprinkle of crumbled bacon.

Add Toppings: Customize your tacos with your favorite toppings like diced tomatoes, lettuce, or sour cream for extra flavor and texture.

Serve and Enjoy: Serve the tacos immediately while warm. Watch as everyone marvels at this unique and delicious creation!

Tips for Making the Best Bacon Macaroni Cheeseburger Tacos:

Choose Your Shells: Hard shells add crunch, while soft tortillas make these tacos feel more like wraps. Try both to see which you prefer!

Make it Spicy: Add a dash of hot sauce or jalapeños for a spicy kick.

Extra Creamy Mac: Add a little extra milk or cream to your macaroni and cheese if you prefer a creamier texture.

Vegetarian Option: Substitute ground beef with a plant-based alternative and use veggie bacon for a meat-free version.

Why You'll Love This Recipe:

DIRECTIONS

1. **Cook the : Ground Beef:** In a skillet, cook the ground beef over medium heat until browned. Drain any excess grease, then stir in the taco seasoning mix and water according to the package instructions.
2. **Prepare the : Macaroni and Cheese:** In a separate pot, prepare the macaroni and cheese. Melt the butter in a saucepan, then stir in the milk and shredded cheddar cheese until smooth. Add the cooked macaroni and mix until well coated.
3. **Assemble the : Tacos:** Take your taco shells and layer them with the seasoned ground beef, a scoop of macaroni and cheese, and a generous sprinkle of crumbled bacon.
4. **Add : Toppings:** Customize your tacos with your favorite toppings like diced tomatoes, lettuce, or sour cream for extra flavor and texture.
5. **Serve and : Enjoy:** Serve the tacos immediately while warm. Watch as everyone marvels at this unique and delicious creation!
6. **Tips for Making the Best Bacon Macaroni Cheeseburger Tacos:** **Choose Your Shells:** Hard shells add crunch, while soft tortillas make these tacos feel more like wraps. Try both to see which you prefer!
7. **Make it : Spicy:** Add a dash of hot sauce or jalapeños for a spicy kick.
8. **Extra : Creamy Mac:** Add a little extra milk or cream to your macaroni and cheese if you prefer a creamier texture.
9. **Vegetarian : Option:** Substitute ground beef with a plant-based alternative and use veggie bacon for a meat-free version.

10. **Why You'll Love This Recipe:** These Bacon Macaroni Cheeseburger Tacos are more than just a meal—they're an experience! Combining the best of comfort food with the fun of taco night, this dish is sure to be a crowd-pleaser. It's great for families, gatherings, or even solo indulgence when you want to treat yourself to something special.
11. Did you try this recipe? Let me know how it turned out in the comments below, and be sure to check out the original recipe at I Wuv Cooking for even more delicious ideas. Don't forget to follow me for more creative recipes that bring excitement to your kitchen!

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

Original recipe: <https://chefmaniac.com/bacon-macaroni-cheeseburger-tacos-a-mouthwatering-comfort-food-fusion/>