

Cheesy Bacon Ranch Mac 'n' Cheese Bites: The Perfect Snackable Comfort Food

If you love mac 'n' cheese and want a fun, portable twist, these



OVEN
375°F

TIME
30 min

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INGREDIENTS

2 cups cooked elbow macaroni
1/2 cup cooked bacon, crumbled ?
1 cup shredded cheddar cheese ?
1/2 cup grated Parmesan cheese ?
1/2 cup ranch dressing
1/2 cup breadcrumbs
1/2 tsp garlic powder
1/2 tsp onion powder

Salt and pepper, to taste

Fresh parsley, for garnish ?

Instructions:

Preheat the Oven:Preheat your oven to 375°F (190°C) and grease a mini muffin tin to prevent sticking.

Mix the Ingredients:In a large bowl, combine the cooked macaroni, crumbled bacon, cheddar cheese, Parmesan cheese, ranch dressing, garlic powder, onion powder, salt, and pepper. Stir until the mixture is well combined.

Fill the Muffin Tin:Spoon the macaroni mixture into the prepared mini muffin tin, pressing each portion down lightly to ensure it holds its shape.

Top with Breadcrumbs:Sprinkle breadcrumbs over the top of each bite for a crunchy finish.

Bake:Place the muffin tin in the oven and bake for 15-20 minutes, or until the tops are golden brown and crispy.

Garnish and Serve:Remove the bites from the oven and let them cool slightly before garnishing with fresh parsley. Serve warm and enjoy!

Tips for Success:

Get Creative: Add a dash of hot sauce or smoked paprika for extra flavor.

Use Fresh Breadcrumbs: Panko breadcrumbs work well for added crunch.

Make Ahead: Prepare the mac 'n' cheese mixture in advance, then bake just before serving.

Why These Bites Are a Must-Try:

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- 10. Why These Bites Are a Must-Try:** These Cheesy Bacon Ranch Mac 'n' Cheese Bites are everything you love about mac 'n' cheese-plus crispy edges, smoky bacon, and a zesty hint of ranch. Perfect for any occasion, they're sure to disappear fast, so make extra!

11. For more fun and flavorful recipes like this, check out [IWuvCooking](#) and get inspired to cook delicious dishes at home.

TIPS FOR SUCCESS

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More recipes: [ChefManiac.com](#)

Original recipe: <https://chefmaniac.com/cheesy-bacon-ranch-mac-n-cheese-bites-the-perfect-snackable-comfort-food/>