

## Bacon Mac & #8216;n#8217; Cheese-Stuffed Meatballs: Cheesy Comfort in Every Bite

If you're a fan of comfort food, these



**OVEN**  
**375°F**

**TIME**  
**15 min**

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**Recipe Card**

**SAVE**  
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### INGREDIENTS

- 1 lb ground beef
- 1/2 cup cooked bacon, crumbled ?
- 1 cup cooked macaroni
- 1 cup shredded cheddar cheese ?
- 1/4 cup breadcrumbs
- 1/4 cup grated Parmesan cheese ?
- 1 egg
- 1 tsp garlic powder
- 1 tsp onion powder
- Salt and pepper to taste
- 1 cup marinara sauce (for dipping)

#### Instructions:

**Preheat the Oven:** Preheat your oven to 375°F (190°C) and grease a baking sheet to prevent sticking.

**Combine the Ingredients:** In a large mixing bowl, combine the ground beef, crumbled bacon, cooked macaroni, cheddar cheese, breadcrumbs, Parmesan cheese, egg, garlic powder, onion powder, salt, and pepper. Mix until everything is evenly distributed.

**Shape the Meatballs:** Roll the mixture into golf ball-sized meatballs and arrange them on the prepared baking sheet, ensuring they are evenly spaced.

**Bake to Perfection:** Bake the meatballs for 20-25 minutes, or until they are fully cooked and browned on the outside.

**Serve and Enjoy:** Serve the meatballs with warm marinara sauce for dipping and enjoy their cheesy, bacon-packed goodness!

**Tips for Perfect Meatballs:**

**Use Freshly Cooked Macaroni:** Slightly undercook the macaroni for better texture inside the meatballs.

**Customize the Cheese:** Swap cheddar for mozzarella or pepper jack for a different flavor profile.

**Freeze for Later:** These meatballs freeze well, making them a great make-ahead option for busy nights.

**Why They're Perfect for Any Occasion:**

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- 9. Why They're Perfect for Any Occasion:** Whether you're hosting a party, meal-prepping for the week, or treating your family to something special, these Bacon Mac 'n' Cheese-Stuffed Meatballs are a versatile crowd-pleaser. They pair beautifully with a fresh salad, roasted veggies, or garlic bread for a complete meal.

10. Have you tried this recipe yet? Let me know how it turned out in the comments below, and don't forget to explore more fun recipes like this on I Wuv Cooking. These cheesy, bacon-filled bites are sure to become a favorite in your kitchen!

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

Original recipe: <https://chefmaniac.com/bacon-mac-n-cheese-stuffed-meatballs-cheesy-comfort-in-every-bite/>