

## How I Turned Leftover Mac & Cheese into Golden, Bacon-Topped Party Bites

Let's dive into why they work and how I pull them off with minimal stress.



**OVEN**  
**350°F**

**TIME**  
**30 min**

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**Recipe Card**

**SAVE**  
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### INGREDIENTS

- 2 cups cooked macaroni (leftovers work great)
- 1 cup shredded cheddar cheese
- 1/4 cup truffle oil
- 1/4 cup cooked bacon, crumbled
- 1/2 cup panko breadcrumbs
- 2 large eggs, beaten
- Oil for frying (vegetable or canola oil work best)

### DIRECTIONS

- 1. Mix and Form the Bites:** In a large mixing bowl, I combine the cooked macaroni with shredded cheddar and truffle oil. The truffle oil is strong, so 1/4 cup is plenty-don't go overboard. I stir until everything is evenly coated and cheesy.
- 2. Then, using my hands, I shape the mixture into small balls, about the size of a golf ball. If the mixture feels too loose, I'll chill it for 10 minutes to firm it up before forming. Once shaped, I place them on a parchment-lined tray and refrigerate for another 15 minutes. This helps them hold their shape during frying.**
- 3. Bread Each Bite:** After chilling, I set up a little breading station: beaten eggs in one bowl and panko breadcrumbs in another. One by one, I dip each ball in the egg wash, then roll it in breadcrumbs, making sure they're fully coated for maximum crunch.
- 4. Fry to Golden Perfection:** I heat about two inches of oil in a heavy-bottomed skillet or saucepan over medium heat until it reaches around 350°F. Working in batches, I gently lower in the mac & cheese bites and fry them for about 2-3 minutes per side, or until they're deeply golden and crisp all over.
- 5. Once they're done, I transfer them to a paper towel-lined plate to drain.**
- 6. Top with Bacon and Serve:** While they're still hot, I sprinkle each bite with crumbled bacon. The heat helps it stick, and it adds the perfect salty finish. I usually serve them warm, with a side of ranch or truffle aioli for dipping.

## SWAPS & NOTES

-crispy, creamy, cheesy, and a little fancy without being fussy.

They take comfort food to a snackable, shareable level and always get people asking for the recipe.

Whether you're hosting a dinner party, heading to a potluck, or just looking to elevate your snack game, give these a shot.

You might never look at leftover mac the same way again.

### TIPS FOR SUCCESS

Don't skip chilling : It makes shaping easier and helps the bites stay together in the oil.

Use cold mac & cheese : It's firmer and easier to work with than fresh, warm pasta.

Double the batch for parties : These go fast.

I learned that the hard way the first time I made them.

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

Original recipe: <https://chefmaniac.com/how-i-turned-leftover-mac-cheese-into-golden-bacon-topped-party-bites/>