



Fried Mac & Cheese Bites with Green Chiles & Bacon

Ingredients:

3 cups leftover Ultimate Macaroni and Cheese
2 tbsp cream or milk
1/4 cup shredded Mexican cheese blend
3 tbsp diced green chiles
1/2 pkg bacon, fried and crumbled
2 cups flour
3 tsp salt, divided
1 1/2 tsp pepper, divided
2 eggs
1 cup bread crumbs
1 cup panko bread crumbs
1/3 cup shredded Mexican cheese blend
1 qt. vegetable oil, to fry

Directions:

Prepare Ultimate Macaroni and Cheese according to recipe directions.

Mix 3 cups leftover macaroni and cheese, cream, shredded cheddar, green chiles and cooked bacon in a large bowl, or in the pot you cooked the macaroni and cheese in.

Line a baking dish with parchment or plastic wrap. Pour mac and cheese mixture into pan and press flat with a rubber spatula.

Cover with plastic wrap and place in the fridge to let cool. At least an hour, but for best results, the day before.

Remove macaroni and cheese from pan by turning baking dish upside down over a cutting board. Remove parchment or plastic wrap and cut into equal bite sized pieces.

Set up a three stage breading process. In one bowl combine flour and 1 tsp salt and 1/2 tsp pepper. In another bowl, whisk eggs with 1 tsp salt and 1/2 tsp pepper and in the last bowl, combine both regular and panko bread crumbs with the remaining salt and pepper and 1.3 cup shredded cheese.

Dip macaroni and cheese bites in flour, then egg, and then the bread crumb mixture. Let cool on a sheet pan in the fridge while oil heats.

Heat vegetable oil to 350 degrees. Working in batches, fry mac and cheese bites for 5-7 minutes.

Repeat with remaining mac and cheese bites.

Let fried mac and cheese bites drain and cool on a paper towel lined baking sheet.

Serve warm