



Mac & Cheese Burger

Serves 4 / 35 mins

Ingredients

4 Wonder® Whole Wheat or White Hamburger buns	1 ½ cup (375ml) milk
2 ½ cups (625ml) macaroni	2 ½ cup (625ml) grated cheddar cheese
3 tbs (45ml) butter	900g (2 lbs) ground chuck
3 tbs (45ml) all purpose flour	2 tsp (10ml) seasoning salt
1 tsp (5ml) dry mustard	1 tsp (5ml) garlic powder
½ tsp (2ml) salt	1 tsp (5ml) onion powder
¼ tsp (1 ml) pepper	½ tsp (2ml) pepper
1 ½ cup (375ml) milk	Optional toppings: tomato, lettuce



Directions

 Prep time **10m** | Cook **25m** | Ready in **35m**

- 1** Bring a large pot of salted water to boil. Add macaroni and cook for 8 minutes or until al dente or according to package directions. Drain and reserve.
- 2** While the macaroni is cooking, in another medium pot melt the butter over medium heat being careful not to brown.
- 3** Add flour, mustard, salt and pepper and whisk for 1 minute.
- 4** Slowly pour in the milk, whisking constantly so no lumps form. Bring to a boil and stir for 3-5 minutes. Remove from heat and stir in the cheese until melted.
- 5** Add the drained macaroni to the sauce and stir until combined.
- 6** Preheat BBQ to high heat.

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Directions (continued)

- 7** While the BBQ is preheating, mix the beef and seasonings in a large bowl. Divide into 4 equal portions. Being careful not to over-handle, form each portion into a burger shape.
- 8** Grill burgers on an oiled grill over high for 10-12 minutes or until cooked through, turning occasionally.
- 9** When the burgers are fully cooked, place 1 patty on the bottom half of a Wonder® hamburger bun. Top with a spoonful of Mac & Cheese, and garnish with your toppings of preference (tomato, lettuce etc.).

TIP:

The Mac & Cheese can be fully prepared, cooled, covered and refrigerated the day before.