



Mac & Cheese Burger

Serves 4 / 35 mins

Ingredients

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



Directions

 Prep Time: **10 minutes** | Cook Time: **25 minutes** | Total Time: **35 minutes**

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.
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.