

Big Mac'N'Cheese Burger

Creamy macaroni and cheese tops an all-beef burger patty with a smoky BBQ mayonnaise on a toasted bun.

📍 Main Course



Ingredients per serving

− 10 +

Prepare the Smoky BBQ Mayonnaise

<u>Hellmann's® Real Mayonnaise 4 x 1 gal</u>	<u>2.0 cups</u>	▼
<u>Knorr® Professional Chipotle Barbecue Sauce 4 x 0.5 gal</u>	<u>1.0 cup</u>	▼

Assemble the Burger

Beef, ground, 80/20, formed into 6 oz. patties	3.8 lbs	
Burger bun, toasted	10.0 each	
BBQ Mayonnaise, prepared	1.0 qt	
<u>Knorr® Professional Soup du Jour Mix Macaroni & Cheese 4 x 28.8 oz</u>	<u>2.5 cups, prepared</u>	▼
Bacon, cooked	20.0 slices	
Onion, sliced, grilled	10.0 slices	
Salt and Pepper, to taste		

Preparation

1 Prepare the Smoky BBQ Mayonnaise

- Combine Hellmann's® Real Mayonnaise and Knorr® CHIPOTLE BBQ SCE and whisk until smooth. Reserve refrigerated.

2 Assemble the Burger

- Grill the patties.
- Spread 1 Tbsp BBQ Mayonnaise on each side of the bun, then add grilled beef patty, 0.25cup Knorr® Soup Du Jour MAC N CHEESE, two slices of bacon, and onion. Serve.