



*This is such a delicious snack and the perfect solution to leftover mac 'n cheese. Yum!!!*



## **Cheeseburger Mac n' Cheese Balls**

### **Ingredients**

1 ½ c. leftover premade cheeseburger mac n' cheese  
2 eggs  
2 Tbsp. milk  
1-1 ½ c. Italian bread crumbs  
2-3 Tbsp. Parmesan  
Vegetable or peanut oil

### **Method**

Heat about 1 ½ to 2 inches of oil in a heavy soup pot to 350°F.

Beat eggs and milk in small bowl.

Scoop leftover mac n' cheese and press tightly into a ball. Coat each ball in beaten egg, then coat well in bread crumb mixture.

Transfer to heated oil and brown on all sides. Remove to paper towels to drain. Sprinkle with more Parmesan, if desired.