



## BUSH'S® BAKED BEAN & BACON MAC & CHEESE

Macaroni with creamy melted cheese, BUSH'S® Brown Sugar Hickory Baked Beans, and crumbled bacon makes a perfect weeknight comfort-food dinner with plenty for leftovers.

### RECIPE DETAILS

Prep Time: 5 Minutes    Cook Time: 15 Minutes    Total Time: 20 Minutes    Servings: 12

### INGREDIENTS

- 1 can (28 ounce) [BUSH'S® Brown Sugar Hickory Baked Beans](#)
- 1 lb. elbow macaroni
- 4 slices bacon
- 1.5 lb. (24 ounces) Velveeta cheese product, cut into bite-sized cubes
- 1/3 cup milk
- salt & pepper to taste

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### DIRECTIONS

1. Cook macaroni noodles in a large cooking pot according to package directions until al dente, about 10 minutes. Drain and set aside.
2. While macaroni is cooking, cook bacon slices according to package directions until crisp. Drain bacon on paper towels until cool, then crumble into small pieces. Set aside.
3. Return macaroni noodles to cooking pot, and place on stove over low heat. Add Velveeta cheese cubes, milk, baked beans and bacon. Stir mixture occasionally over low heat until cheese is completely melted and mixture is evenly mixed, about 5 minutes.
4. Season with salt & pepper as desired and serve immediately.

### NUTRITION

		%DV
Calories	429	
Total Fat	15g	-%
Cholesterol	49mg	-%
Sodium	1270mg	-%
Carbohydrates	53g	-%
Dietary Fiber	5g	-%
Protein	19g	-%

*Percent Daily Values are based on a 2,000-calorie diet. Your daily values may be higher or lower depending on your calorie needs.*

*The nutrition information shown is estimated based on the ingredients and directions listed in the recipe. Please note that it may vary if the recipe is prepared differently or if the ingredients are changed.*



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