



Bacon Mac 'n' Cheese Balls

INGREDIENTS

1 (14-oz.) pkg. Hy-Vee Deluxe macaroni & cheese dinner
8 slice(s) Hy-Vee singles American cheese, torn
6 slice(s) Hy-Vee sweet-smoked bacon, crisp-cooked and crumbled
3 Hy-Vee large eggs, beaten
1 ¼ cups Hy-Vee plain panko bread crumbs
3 tbsp curly parsley, finely chopped
Spicy ketchup, for dipping

PREPARATION

- 1** For mac 'n' cheese: Boil water in large pot. Add pasta to boiling water; stir. Boil rapidly, stirring occasionally, 10 to 12 minutes. Drain. Add the cheese sauce; mix well. Add American cheese and crumbled bacon. Cook just until cheese is melted, stirring occasionally. Cool in freeze for 10 minutes.
- 2** Form mixture into 45 balls (about 1 tablespoon each) and place on baking sheets lined with plastic wrap. Freeze for 1 hour.
- 3** Preheat air fryer to 375°. Place beaten eggs in a small bowl. Combine bread crumbs and curly parsley in another bowl. Dip frozen balls into eggs; coat with crumb mixture.
- 4** Spray air fryer basket with Hy-Vee nonstick spray. Place coated balls in a single layer in basket; spray with nonstick spray. Air-fry for 4 minutes. Turn over; spray with nonstick spray; air-fry 1 to 2 minutes more until lightly brown. Serve with spicy ketchup for dipping.

NUTRITION FACTS

Calories: 250
Total Fat: 12g
Saturated Fat: 5g
Cholesterol: 55mg

Sodium: 720mg
Carbohydrates: 27g
Fiber: 1g
Sugar: 3g
Protein: 11g