



Cheeseburgers

Cooper® The Mac n Cheese Burger You'll [Forever] Be Addicted to



SLICE



Serves: 2



Prep Time: 4 min



Cook Time: 26 min



Total Time: 30 min

Ingredients

- 8 ounces elbow macaroni
- 2 1/4 tablespoons butter
- 1 1/2 tablespoons all-purpose flour
- 1/2 teaspoon salt
- 1/8 teaspoon black pepper
- 1 cup whole milk
- 1 pound Cooper® Sharp White or Yellow cheese, sliced
- 1 pound lean ground beef*
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 2 leafy green lettuce leaves
- 2 hamburger buns with seeds

Directions

1. Set aside 4 slices of the Cooper® Sharp cheese. You'll use these on the burgers, so keep them in the fridge until you're ready for them.
2. Cook macaroni according to package directions.
3. Melt butter in a 3-quart saucepan until sizzling. Stir in flour, 1/2 teaspoon salt, and 1/8 teaspoon black pepper. Add milk and cook over medium heat, stirring constantly until mixture thickens (about 5-7 minutes).
4. Reduce heat to low. Stir in remaining Cooper® Sharp cheese slices (not the 4 slices in your fridge), stirring constantly until cheese is melted. Add cooked macaroni and stir well.
5. In a medium bowl, mix ground beef, 1 teaspoon salt, and 1/2 teaspoon black pepper. Form into 4 patties.
6. Cook the burgers in a medium skillet for 6-8 minutes per side, or until the internal temperature reaches 165°F, and burgers are browned all the way through. On two of the burgers, during the last minute or so of cooking, layer 2 slices of Cooper® Sharp each. Continue heating until the cheese is as melty as you like it.
7. **ASSEMBLE BURGERS:**
Place a piece of lettuce on the bottom section of one of the buns and add one burger patty (without cheese). Scoop a generous portion of the mac and cheese onto the burger. Layer the second burger patty (with cheese) on top of the mac and cheese. Top the burger with a condiment of your choice and place the top of the bun on the burger.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.