

The 110% Mac n'cheese avocado nuggets



12 nuggets

Preparation

1. In a bowl, mix the breadcrumbs with the guacamole. Shape into small balls with the guacamole and stuff each of them with a bit of mac n'cheese.
2. Refrigerate the balls at least 30 minutes in the fridge.
3. Roll each ball in flour, then the egg and finally in breadcrumbs.

Ingredients

- 325 ml of your favorite mac n'cheese recipe
- 500 ml of guacamole (see [The pre-game Guac](#) recipe)
- 325 ml of breadcrumbs
- 125 g flour
- 2 beaten eggs
- 175 ml of breadcrumbs

Credit

Bob le Chef

