

One-Pan Bacon Cheeseburger Macaroni That Tastes Like Takeout

Loaded Bacon Cheeseburger Macaroni



LOADED BACON
CHEESEBURGER
MACARONI

TIME
30 min

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INGREDIENTS

- 1 lb ground beef
- 8 oz elbow macaroni
- 6 slices bacon, cooked and crumbled
- 1 onion, diced
- 2 cloves garlic, minced
- 1 cup shredded cheddar cheese
- 1 cup shredded mozzarella cheese
- 1/2 cup diced tomatoes
- 1/4 cup ketchup
- 1/4 cup mustard
- 1/4 cup mayonnaise
- Salt and pepper to taste
- Chopped green onions, for garnish

DIRECTIONS

1. Cook the : PastaBoil the elbow macaroni according to package instructions. Drain and set aside.
2. Brown the : BeefIn a large skillet over medium heat, cook the ground beef until browned. Drain excess grease if needed.
3. Add : FlavorToss in the diced onion and minced garlic. Cook for 3-4 minutes until the onion becomes soft and fragrant.
4. Mix : Everything InAdd the cooked macaroni, crumbled bacon, diced tomatoes, both cheeses, ketchup, mustard, and mayonnaise. Stir everything together over low heat until the cheese melts and the mixture is creamy and well combined.
5. Season and : GarnishTaste and adjust with salt and pepper. Top with chopped green onions for a fresh pop of color.

SWAPS & NOTES

& Swaps Ground beef - 85/15 is a good balance of flavor and fat.

Ground turkey or plant-based crumbles work too.

Bacon - Thick-cut adds great texture.

Cheese - Feel free to mix in pepper jack for a spicy kick.

TIPS FOR SUCCESS

Grate your own cheese - Pre-shredded cheese doesn't melt as smoothly.

Don't skip the mustard - It balances the richness and adds that true cheeseburger zing.

Cook bacon ahead - You can batch-cook bacon earlier in the week and stash it in the fridge.

