

Buffalo Ranch Bacon Cheeseburger Casserole: The Cheesy, Spicy Comfort Food You'll Crave

Buffalo Ranch Bacon Cheeseburger Casserole



OVEN
375°F

TIME
20-25 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 1 lb ground beef
- 6 slices cooked bacon, crumbled
- 1 packet ranch seasoning mix
- $\frac{1}{2}$ cup buffalo sauce
- 1 cup shredded cheddar cheese
- 1 cup shredded mozzarella cheese
- 1 cup cooked elbow macaroni
- 1 small onion, diced
- 2 cloves garlic, minced
- $\frac{1}{2}$ cup sour cream
- 1 tbsp olive oil
- Salt and pepper to taste

Instructions:

Preheat the Oven: Preheat your oven to 375°F (190°C) and grease a baking dish.

Cook the Beef Mixture: In a large skillet, heat the olive oil over medium heat. Add the ground beef, diced onion, and minced garlic. Cook until the beef is browned, stirring occasionally, and then drain any excess fat.

Combine the Ingredients: Stir in the ranch seasoning mix, buffalo sauce, crumbled bacon, cooked macaroni, sour cream, and a pinch of salt and pepper. Mix everything thoroughly to ensure even flavor distribution.

Assemble the Casserole: Transfer the beef and macaroni mixture into the greased baking dish.

Spread it out evenly and top with shredded cheddar and mozzarella cheese.

Bake: Bake the casserole for 20-25 minutes, or until the cheese is melted, bubbly, and golden brown on top.

Cool and Serve: Let the casserole cool for a few minutes before serving. Dish it out hot and enjoy the cheesy, spicy goodness!

Tips for Making the Perfect Buffalo Ranch Bacon Cheeseburger Casserole:

Make It Extra Spicy: Add a splash of hot sauce or sprinkle in some red pepper flakes if you love heat.

Customize the Pasta: While elbow macaroni is classic, feel free to substitute with your favorite pasta shape.

Prep Ahead: Cook the bacon and macaroni ahead of time to save on prep time.

Why You'll Love This Recipe:

DIRECTIONS

1. **Preheat the : Oven:** Preheat your oven to 375°F (190°C) and grease a baking dish.
2. **Cook the : Beef Mixture:** In a large skillet, heat the olive oil over medium heat. Add the ground beef, diced onion, and minced garlic. Cook until the beef is browned, stirring occasionally, and then drain any excess fat.
3. **Combine the : Ingredients:** Stir in the ranch seasoning mix, buffalo sauce, crumbled bacon, cooked macaroni, sour cream, and a pinch of salt and pepper. Mix everything thoroughly to ensure even flavor distribution.
4. **Assemble the : Casserole:** Transfer the beef and macaroni mixture into the greased baking dish. Spread it out evenly and top with shredded cheddar and mozzarella cheese.
5. **Bake:** Bake the casserole for 20-25 minutes, or until the cheese is melted, bubbly, and golden brown on top.
6. **Cool and : Serve:** Let the casserole cool for a few minutes before serving. Dish it out hot and enjoy the cheesy, spicy goodness!
7. **Tips for Making the Perfect Buffalo Ranch Bacon Cheeseburger Casserole:** **Make It Extra Spicy:** Add a splash of hot sauce or sprinkle in some red pepper flakes if you love heat.
8. **Customize the : Pasta:** While elbow macaroni is classic, feel free to substitute with your favorite pasta shape.
9. **Prep : Ahead:** Cook the bacon and macaroni ahead of time to save on prep time.

10. **Why You'll Love This Recipe:** This casserole is a one-dish wonder that combines all the best parts of a cheeseburger with the exciting flavors of buffalo sauce and ranch. It's cheesy, hearty, and has just the right amount of spice. Whether it's a weeknight dinner or a game-day treat, this recipe will quickly become a family favorite.
11. Try it out and let me know how it turns out! Be sure to check out more delicious recipes on I Wuv Cooking.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/buffalo-ranch-bacon-cheeseburger-casserole-the-cheesy-spicy-comfort-food-youll-crave/>