

Baked Pasta with Beef, Bacon, and Cheddar That's Loaded with Comfort

If there's one recipe that screams comfort food, it's a bubbling casserole dish of



OVEN
375°F

TIME
20 min

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INGREDIENTS

- 1 pound pasta (penne, rigatoni, or ziti work well)
- 1 pound ground beef
- 6 slices bacon, cooked and crumbled
- 2 cups shredded cheddar cheese
- 1 can (14 oz) diced tomatoes
- 1 can (8 oz) tomato sauce
- 1 tsp garlic powder
- 1 tsp onion powder
- Salt and pepper, to taste
- 1/2 cup breadcrumbs
- 2 tbsp butter, melted

DIRECTIONS

1. Preheat oven to 375°F.
2. Cook pasta according to package instructions until al dente; drain and set aside.
3. In a skillet over medium heat, brown the ground beef. Season with salt, pepper, garlic powder, and onion powder. Drain any excess fat.
4. In a large bowl, combine pasta, beef, crumbled bacon, cheddar cheese, diced tomatoes, and tomato sauce. Mix until everything is well coated.
5. Transfer to a greased baking dish.
6. In a small bowl, mix breadcrumbs with melted butter. Sprinkle evenly over the top.
7. Cover with foil and bake for 20 minutes.
8. Remove foil and bake an additional 10 minutes, or until top is golden and bubbly.
9. Serve hot and enjoy the comfort!

SWAPS & NOTES

Meat : Try ground turkey or chicken as a leaner option.

Cheese : Mix in mozzarella or Monterey Jack for extra meltiness.

Tomatoes : Use fire-roasted diced tomatoes for more depth.

Breadcrumbs : Panko adds extra crunch; crushed crackers work in a pinch.

TIPS FOR SUCCESS

Cook pasta al dente so it doesn't get mushy after baking.

Pre-cook bacon until crispy for the best texture.

Let it rest for 5 minutes before serving to firm up.

Double the recipe and freeze one for later-this casserole freezes like a dream.

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

Original recipe: <https://chefmaniac.com/baked-pasta-with-beef-bacon-and-cheddar-thats-loaded-with-comfort/>