

Bacon Macaroni Cheeseburger Pie: A Comfort Food Dream Come True

If you love the flavors of a juicy cheeseburger, crispy bacon, and creamy mac & cheese, this



OVEN
375°F

TIME
25-30 min

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Recipe Card

SAVE
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INGREDIENTS

- 1 lb ground beef
- 6 slices cooked bacon, crumbled
- 1 box macaroni and cheese (prepared according to package instructions)
- 1 small onion, diced
- 1 cup shredded cheddar cheese
- $\frac{1}{2}$ cup milk
- 2 large eggs
- 1 tbsp Dijon mustard
- 1 tsp garlic powder
- Salt and pepper to taste
- 1 pre-made pie crust

Instructions:

Preheat the Oven:Preheat your oven to 375°F (190°C).

Cook the Beef and Bacon Mixture:In a skillet over medium heat, cook the ground beef with the diced onion until browned. Drain any excess fat and stir in the crumbled bacon.

Prepare the Mac & Cheese Mixture:Prepare the macaroni and cheese according to the package instructions. Once ready, mix in the milk, eggs, Dijon mustard, garlic powder, and salt and pepper. Stir in the beef and bacon mixture until everything is well combined.

Assemble the Pie:Place the pre-made pie crust in a pie dish. Pour the cheesy beef and macaroni mixture into the crust, spreading it evenly. Sprinkle the

shredded cheddar cheese over the top.

Bake the Pie: Bake in the preheated oven for 25-30 minutes, or until the filling is set and the cheese on top is bubbly and golden.

Cool and Serve: Let the pie rest for 5-10 minutes before slicing. Serve warm and enjoy this ultimate comfort food creation!

Tips for Perfect Bacon Macaroni Cheeseburger Pie:

Switch Up the Cheese: Use a mix of cheeses like Monterey Jack or Gouda for added flavor.

Add Toppings: Garnish with chopped green onions, diced pickles, or a drizzle of ketchup and mustard for a burger-inspired twist.

Make It Spicy: Add a pinch of cayenne pepper or chopped jalapeños to the mixture for some heat.

Why This Recipe is a Winner:

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10. Why This Recipe is a Winner: This Bacon Macaroni Cheeseburger Pie is the ultimate fusion dish that delivers on flavor and texture. It's hearty, cheesy, and perfect for feeding a hungry crowd. Pair it with a fresh side salad or steamed vegetables for a complete meal that's bound to become a household favorite.
11. Give it a try and let me know what you think! Don't forget to explore more amazing recipes on I Wuv Cooking.

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

Original recipe: <https://chefmaniac.com/bacon-macaroni-cheeseburger-pie-a-comfort-food-dream-come-true/>