

Bacon Macaroni Cheeseburger Pie: The Ultimate Comfort Food Mash-Up

If you're a fan of comfort food, this



OVEN
375°F

TIME
40 min

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INGREDIENTS

- 1 pre-made pie crust
- 1 cup cooked macaroni
- 1/2 pound ground beef
- 1/2 cup diced onion
- 1 cup shredded cheddar cheese
- 4 slices cooked bacon, crumbled
- 1/2 cup milk
- 2 eggs
- 1 teaspoon garlic powder
- Salt and pepper, to taste

Instructions:

Prepare the Ground Beef: In a skillet over medium heat, cook the ground beef and diced onions until the beef is browned and cooked through. Drain any excess fat. Season the mixture with garlic powder, salt, and pepper. Set aside.

Make the Egg Mixture: In a bowl, whisk together the milk and eggs. This mixture will bind the layers of the pie.

Layer the Pie: Preheat your oven to 375°F (190°C). In a pre-made pie crust, layer half of the cooked macaroni, followed by the beef mixture, shredded cheddar cheese, and crumbled bacon. Repeat the layers, finishing with the remaining cheese and bacon on top.

Add the Egg Mixture: Pour the milk and egg mixture evenly over the layered pie, ensuring it fills in the gaps.

Bake the Pie:Place the pie in the oven and bake for 35-40 minutes, or until the pie is set and the top is golden brown.

Cool and Serve:Let the pie cool for about 10 minutes before slicing to allow it to set further.

Serve warm and enjoy the melty, savory goodness!

Tips for the Perfect Cheeseburger Pie:

Upgrade the Cheese: Use a blend of cheddar and Monterey Jack for an extra creamy pie.

Add a Crunch: Sprinkle the top with panko breadcrumbs before baking for a crunchy crust.

Customize It: Add pickles or a drizzle of ketchup and mustard for a cheeseburger-inspired twist.

Why This Recipe is a Winner:

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- 9. Customize : It:** Add pickles or a drizzle of ketchup and mustard for a cheeseburger-inspired twist.
- 10. Why This Recipe is a Winner:** The Bacon Macaroni Cheeseburger Pie is comfort food at its finest,

combining all the best parts of a bacon cheeseburger and mac and cheese into one savory dish. It's perfect for family dinners, special occasions, or just treating yourself to something indulgent.

11. Let me know how yours turns out in the comments and don't forget to share this recipe with fellow comfort-food lovers!

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

Original recipe: <https://chefmaniac.com/bacon-macaroni-cheeseburger-pie-the-ultimate-comfort-food-mash-up/>