

Creamy Bacon Cheeseburger Alfredo Pasta - The Ultimate Comfort Food Mashup

When pasta night meets burger night, you get this glorious, cheesy creation:



TIME
30 min

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INGREDIENTS

1 lb ground beef
6 strips bacon, cooked and crumbled
12 oz pasta (penne, rotini, or your favorite shape)
2 tbsp butter
3 cloves garlic, minced
2 cups heavy cream
1 $\frac{1}{2}$ cups shredded cheddar cheese
 $\frac{1}{2}$ cup grated Parmesan cheese
 $\frac{1}{2}$ tsp onion powder
Salt and pepper, to taste
Optional toppings: diced pickles, green onions, drizzle of ketchup or mustard

DIRECTIONS

1. Cook pasta according to package directions. Drain and set aside.
2. In a large skillet, brown the ground beef over medium heat. Drain excess grease and set the beef aside.
3. In the same skillet, melt butter and sauté the garlic for about 1 minute, until fragrant.
4. Pour in heavy cream, then add onion powder, salt, and pepper. Simmer for 3-4 minutes until slightly thickened.
5. Stir in the cheddar and Parmesan cheeses, mixing until melted and smooth.
6. Return the cooked ground beef and crumbled bacon to the skillet. Add the pasta and stir everything together to fully coat in the sauce.
7. Serve hot with your favorite toppings like diced pickles or green onions. For fun, drizzle with ketchup and mustard to take it all the way!

SWAPS & NOTES

Add Veggies: Stir in sautéed onions, mushrooms, or spinach.
Cheese Choices: Mix it up with Colby jack or mozzarella for a milder flavor.

Extra Tang: A spoonful of Dijon mustard or splash of pickle juice can boost the burger flavor! ???

TIPS FOR SUCCESS

Use freshly shredded cheese for the smoothest melt.
If sauce thickens too much, thin it with a splash of pasta water or milk .

Cook bacon in the oven while prepping the rest to save time and stovetop space.

Make the sauce and meat mixture in advance , then reheat and stir in fresh pasta when ready. ?

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

Original recipe: <https://chefmaniac.com/creamy-bacon-cheeseburger-alfredo-pasta-the-ultimate-comfort-food-mashup/>