

## This Cheeseburger Alfredo Pasta Will Be Your New Favorite One-Pot Dinner

Loaded Bacon Cheeseburger Alfredo Pasta



**TIME**  
**30 min**

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**ChefManiac**

### INGREDIENTS

- 1 lb ground beef
- 6 strips bacon, cooked and crumbled
- 12 oz pasta (penne or rotini work best)
- 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 & pepper, to taste

Optional toppings: diced pickles, green onions, ketchup, mustard

Swaps & Notes:

Meat options: Sub ground turkey or plant-based crumbles if preferred.

Make it spicy: Add red pepper flakes or chopped jalapeños to the sauce.

Cheese variations: Try smoked gouda or mozzarella for a twist.

No heavy cream? Use half & half with a tablespoon of cream cheese.

Instructions:

Cook the pastaBoil pasta according to package instructions. Drain and set aside.

Brown the beefIn a large skillet, cook the ground beef until browned. Drain any grease and remove from pan.

**Start the sauce**In the same skillet, melt butter over medium heat. Add garlic and sauté for 1 minute.

**Simmer the cream**Stir in heavy cream, onion powder, salt, and pepper. Let it simmer for 3-4 minutes until it thickens slightly.

**Melt the cheeses**Add cheddar and Parmesan, stirring until melted and smooth.

**Combine it all**Return the beef to the skillet. Add the pasta and crumbled bacon. Stir until everything is coated in the creamy cheese sauce.

**Top & serve**Serve hot. Garnish with diced pickles or green onions if desired-or go all-in with a drizzle of ketchup and mustard for the full cheeseburger effect.

**Tips for Success:**

Grate cheese fresh for the smoothest, meltiest sauce.

Cook bacon ahead for quicker weeknight prep.

Don't overboil the pasta-al dente holds up better in the sauce.

Taste and adjust seasoning before serving-especially the salt after adding cheese and bacon.

**Serving Suggestions & Pairings:**

A crisp green salad to balance the richness

A cold, bubbly drink like this Blueberry Lemonade

For game night, serve with this Crockpot Nacho Dip to kick things off.

**Storage & Leftovers:**

Fridge: Store leftovers in an airtight container for up to 4 days.

## DIRECTIONS

1. **Cook the pasta:** Boil pasta according to package instructions. Drain and set aside.
2. **Brown the beef:** In a large skillet, cook the ground beef until browned. Drain any grease and remove from pan.
3. **Start the sauce:** In the same skillet, melt butter over medium heat. Add garlic and sauté for 1 minute.
4. **Simmer the cream:** Stir in heavy cream, onion powder, salt, and pepper. Let it simmer for 3-4 minutes until it thickens slightly.
5. **Melt the cheeses:** Add cheddar and Parmesan, stirring until melted and smooth.
6. **Combine it all:** Return the beef to the skillet. Add the pasta and crumbled bacon. Stir until everything is coated in the creamy cheese sauce.
7. **Top & serve:** Serve hot. Garnish with diced pickles or green onions if desired-or go all-in with a drizzle of ketchup and mustard for the full cheeseburger effect.
8. **Tips for Success:** Grate cheese fresh for the smoothest, meltiest sauce.
9. **Cook bacon ahead for quicker weeknight prep.**
10. **Don't overboil the pasta-al dente holds up better in the sauce.**
11. **Taste and adjust seasoning before serving-especially the salt after adding cheese and bacon.**
12. **Serving Suggestions & Pairings:** This pasta is a meal in itself, but it pairs great with:
  13. A crisp green salad to balance the richness
  14. A cold, bubbly drink like this : Blueberry Lemonade
  15. For game night, serve with this : Crockpot Nacho Dip

to kick things off.

16. **Storage & Leftovers:** Fridge: Store leftovers in an airtight container for up to 4 days.
17. **Reheat:** Gently warm in a skillet with a splash of milk or cream to loosen the sauce.
18. **Freezer:** Not ideal, as cream-based sauces may separate-best enjoyed fresh!
19. **More Recipes You'll Love:** If you loved this flavor mashup, you'll go wild for:
20. **Cheesy :** Hot Dip Inspired by a Classic Sandwich
21. **Chicken :** Enchiladas
22. **Chocolate :** Chip Cookie Bites - the perfect sweet bite to follow this indulgent dinner.
23. **Final Thoughts:** Creamy Loaded Bacon Cheeseburger Alfredo Pasta is everything you want on a plate-meaty, cheesy, rich, and so satisfying. It's a must-make for pasta lovers and burger fans alike, and it's guaranteed to impress at any dinner table.
24. **Tried it?** Let me know how it turned out! Tag @chefmaniac and share your toppings and twists-I'd love to see your version.

## SWAPS & NOTES

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**Make it spicy :** Add red pepper flakes or chopped jalapeños to the sauce.

**Cheese variations :** Try smoked gouda or mozzarella for a twist.

Use half & half with a tablespoon of cream cheese.

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

Original recipe: <https://chefmaniac.com/this-cheeseburger-alfredo-pasta-will-be-your-new-favorite-one-pot-dinner/>