Bacon Cheeseburger Pasta with Ghost Pepper Heat and Ranch Drizzle

Ready to turn up the heat on your next pasta night? This

OVEN	TIME	PRINT	SAVE
350℉	5 min	Recipe Card	PDF

INGREDIENTS

- 1 pound ground beef
- 6 slices of bacon, cooked and crumbled
- 1 cup shredded cheddar cheese
- 1 cup shredded mozzarella cheese
- 1 can (14 oz) diced tomatoes
- 1 can (8 oz) tomato sauce
- 1 packet ghost pepper seasoning
- 1 pound pasta (penne, rotini, or shells)
- ‰ cup ranch dressing
- Optional Add-Ins & Swaps:
- Use pepper jack or ghost pepper cheese for even more heat
- Add sautØed onions or jalapeæos for more burger vibes
- Swap ranch with blue cheese dressing if that’s more your style
- Prefer less heat? Use half a packet of ghost pepper seasoning
- Instructions:
- Preheat the ovenSet to 350℉ (175℃). Lightly grease a 9x13 inch baking dish.
- Cook the beefIn a large skillet, cook ground beef over medium heat until browned. Drain any excess fat.
- Add flavorStir in diced tomatoes, tomato sauce, and ghost pepper seasoning. Let simmer for 5 minutes to allow the flavors to combine.

Cook the pastaMeanwhile, cook pasta until al dente, according to package instructions. Drain and set aside.

Combine the bakeAdd the cooked pasta and crumbled bacon to the beef mixture. Stir to combine everything evenly.

AssemblePour the pasta mixture into the prepared baking dish. Sprinkle the top with cheddar and mozzarella cheese.

BakeBake for 20-25 minutes, or until cheese is melted and bubbly.

Finish with ranchDrizzle ranch dressing over the hot casserole just before serving.

Tips for Success:

Ghost pepper = serious heat-taste the seasoning mix before adding the full packet if you're unsure

For crispier bacon, add half into the bake and save half for topping after baking

Let the casserole rest for 5 minutes before serving to firm up slightly

Want a golden top? Broil for 1-2 minutes at the end-just keep a close eye on it!

Serving Suggestions & Pairings:

Dorito Casserole for a bold, over-the-top dinner spread

Cheesy Hot Dip to start your meal off right

Sheet Pan Quesadillas if you're feeding a group

Blueberry Lemonade to cool the spice

Chocolate Chip Cookie Bites for dessert

Storage & Leftovers:

DIRECTIONS

1. Preheat the oven: Set to 350°F (175°C). Lightly grease a 9x13 inch baking dish.
2. Cook the beef: In a large skillet, cook ground beef over medium heat until browned. Drain any excess fat.
3. Add flavor: Stir in diced tomatoes, tomato sauce, and ghost pepper seasoning. Let simmer for 5 minutes to allow the flavors to combine.
4. Cook the pasta: Meanwhile, cook pasta until al dente, according to package instructions. Drain and set aside.
5. Combine the bake: Add the cooked pasta and crumbled bacon to the beef mixture. Stir to combine everything evenly.
6. Assemble: Pour the pasta mixture into the prepared baking dish. Sprinkle the top with cheddar and mozzarella cheese.
7. Bake: Bake for 20-25 minutes, or until cheese is melted and bubbly.
8. Finish with ranch: Drizzle ranch dressing over the hot casserole just before serving.
9. Tips for Success: Ghost pepper = serious heat-taste the seasoning mix before adding the full packet if you're unsure
10. For crispier bacon, add half into the bake and save half for topping after baking
11. Let the casserole rest for 5 minutes before serving to firm up slightly
12. Want a golden top? Broil for 1-2 minutes at the end-just keep a close eye on it!
13. Serving Suggestions & Pairings: This spicy, rich dish pairs well with:

14. Dorito : Casserole for a bold, over-the-top dinner spread
15. Cheesy : Hot Dip to start your meal off right
16. Sheet : Pan Quesadillas if you're feeding a group
17. Blueberry : Lemonade to cool the spice
18. Chocolate : Chip Cookie Bites for dessert
19. Storage & Leftovers: Fridge: Store in an airtight container for up to 4 days
20. Reheat: Microwave individual portions or bake at 350℉ until heated through
21. Freeze: Freeze without the ranch drizzle for up to 2 months. Add ranch fresh before serving
22. More Recipes You'll Love: Like it spicy, cheesy, and shareable? Check these out next:
23. Dorito : Casserole
24. Cheesy : Hot Dip
25. Sheet : Pan Quesadillas

TIPS FOR SUCCESS

Broil for 1-2 minutes at the end -just keep a close eye on it!

More recipes: ChefManiac.com

Original recipe: https://chefmaniac.com/bacon-cheeseburger-pasta-with-ghost-pepper-heat-and-ranch-drizzle/