

Sweet and Spicy Bacon Cheeseburger Stuffed Peppers - A Low-Carb Flavor Bomb

If your idea of comfort food includes a juicy cheeseburger and a hearty baked dish, these



OVEN
375°F

TIME
5 min

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INGREDIENTS

4 large bell peppers (any color)
1 lb ground beef
¾ cup diced onion
¾ cup diced tomatoes
¾ cup shredded cheddar cheese
4 slices bacon, cooked and crumbled
... cup ketchup

2 tbsp brown sugar
1 tbsp Worcestershire sauce
1 tsp garlic powder

Salt and pepper, to taste

Optional Add-Ins & Swaps:

Add chopped pickles or a spoonful of mustard for real cheeseburger vibes

Use ground turkey or chicken instead of beef

Spice it up with a dash of hot sauce or diced jalapeños

Swap cheddar for pepper jack or smoked gouda

Instructions:

Preheat oven Set to 375°F (190°C).

Prep the peppers Slice the tops off the bell peppers and remove seeds and membranes. Place them upright in a baking dish.

Brown the beef in a large skillet over medium heat, cook the ground beef until browned. Drain any excess fat.

Sauté and mix Add the diced onion to the beef and cook until softened. Stir in diced tomatoes, cheddar cheese, crumbled bacon, ketchup, brown sugar, Worcestershire sauce, garlic powder, salt, and pepper. Cook for another 5 minutes, stirring well.

Stuff the peppers Spoon the meat mixture into the hollowed-out bell peppers, filling them to the top.

Bake Cover the dish with foil and bake for 25-30 minutes, until peppers are tender. Remove foil and bake for an additional 5 minutes to lightly brown the tops.

Serve Plate hot and garnish with fresh parsley, shredded cheese, or a drizzle of ranch, if desired.

Tips for Success:

Use equal-sized peppers so they cook evenly

For extra flavor, roast the peppers for 5-7 minutes before stuffing

Don't over-pack-leave room for the filling to melt and settle

Want extra sauce? Double the ketchup-brown sugar mixture and drizzle before serving

Serving Suggestions & Pairings:

Crockpot Nacho Dip as a starter

Sheet Pan Quesadillas to keep the cheesy vibe going

Blueberry Lemonade for a bright, cooling contrast

Cheesy Hot Dip Inspired by a Classic Sandwich as a snack on the side

Chocolate Chip Cookie Bites for a sweet finish

DIRECTIONS

1. Preheat oven: Set to 375°F (190°C).
2. Prep the peppers: Slice the tops off the bell peppers and remove seeds and membranes. Place them upright in a baking dish.
3. Brown the beef: In a large skillet over medium heat, cook the ground beef until browned. Drain any excess fat.
4. Sauté and mix: Add the diced onion to the beef and cook until softened. Stir in diced tomatoes, cheddar cheese, crumbled bacon, ketchup, brown sugar, Worcestershire sauce, garlic powder, salt, and pepper. Cook for another 5 minutes, stirring well.
5. Stuff the peppers: Spoon the meat mixture into the hollowed-out bell peppers, filling them to the top.
6. Bake: Cover the dish with foil and bake for 25-30 minutes, until peppers are tender. Remove foil and bake for an additional 5 minutes to lightly brown the tops.
7. Serve: Plate hot and garnish with fresh parsley, shredded cheese, or a drizzle of ranch, if desired.
8. Tips for Success: Use equal-sized peppers so they cook evenly
9. For extra flavor, roast the peppers for 5-7 minutes before stuffing
10. Don't over-pack-leave room for the filling to melt and settle
11. Want extra sauce? Double the ketchup-brown sugar mixture and drizzle before serving
12. Serving Suggestions & Pairings: Pair these savory-sweet stuffed peppers with:

13. Crockpot : Nacho Dip as a starter
14. Sheet : Pan Quesadillas to keep the cheesy vibe going
15. Blueberry : Lemonade for a bright, cooling contrast
16. Cheesy : Hot Dip Inspired by a Classic Sandwich as a snack on the side
17. Chocolate : Chip Cookie Bites for a sweet finish
18. Storage & Leftovers: Fridge: Store in an airtight container for up to 4 days
19. Reheat: Microwave or bake at 350°F until warmed through
20. Freeze: Stuffed peppers freeze well. Wrap individually and freeze up to 2 months
21. More Recipes You'll Love: Looking for more cheesy, beefy, crowd-pleasing dishes? Don't miss:
22. Cheesy : Hot Dip Inspired by a Classic Sandwich
23. Sheet : Pan Quesadillas
24. Crockpot : Nacho Dip
25. Final Thoughts: These Sweet and Spicy Bacon Cheeseburger Stuffed Peppers take a classic and make it bolder, cheesier, and a whole lot more exciting. With the perfect balance of smoky, savory, and sweet, they're sure to become a weeknight favorite you'll come back to again and again.

SWAPS & NOTES

Best of all, they're easy to prep, naturally low in carbs, and baked in one dish-perfect for a satisfying family dinner or fun meal prep idea.

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TIPS FOR SUCCESS

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Double the ketchup-brown sugar mixture and drizzle before serving

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

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