

BBQ Bacon Cheeseburger Casserole That Tastes Like a Backyard Cookout in One Dish

BBQ Bacon Cheeseburger Casserole



OVEN
375°F

TIME
30 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 lb ground beef
- 6 slices bacon, cooked and crumbled
- 1 cup BBQ sauce (sweet, smoky, or spicy-your call)
- 1 cup shredded cheddar cheese
- 1 cup shredded mozzarella cheese
- 1 small onion, diced
- 1 can diced tomatoes, drained
- 1 can black beans, drained and rinsed
- 1 can corn, drained
- 1 package refrigerated biscuit dough
- Salt and pepper to taste

DIRECTIONS

1. Preheat oven to 375°F and grease a 9x13 inch baking dish.
2. Cook ground beef and diced onion in a skillet over medium heat until beef is browned. Season with salt and pepper and drain the grease.
3. In a large bowl, combine the cooked beef and onions with diced tomatoes, black beans, corn, crumbled bacon, and BBQ sauce. Stir until well mixed.
4. Pour the mixture into the prepared baking dish and spread evenly.
5. Top with cheddar and mozzarella cheeses, layering for max melt factor.
6. Cut biscuit dough into small chunks and scatter over the top of the cheese.
7. Bake for 25-30 minutes, or until biscuits are golden and cooked through.
8. Let cool slightly before serving-this helps the layers set and the cheese stay gooey.

SWAPS & NOTES

Ground turkey or chicken can replace the beef if you prefer a leaner option.

Pepper jack cheese is a great swap for mozzarella if you want a little heat.

Add pickles or jalapeños before serving for a tangy or spicy bite.

Skip the bacon and use a plant-based ground meat alternative.

TIPS FOR SUCCESS

Use cold biscuit dough so it bakes up fluffy and golden, not soggy.

Don't skip draining your tomatoes, beans, and corn-excess liquid can make the casserole runny.

If you like extra-crispy biscuits , brush the tops with a little melted butter before baking.

This dish can be prepped a day ahead -just assemble and refrigerate, then bake fresh when ready.

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

Original recipe: <https://chefmaniac.com/bbq-bacon-cheeseburger-casserole-that-tastes-like-a-backyard-cookout-in-one-dish/>