

One-Skillet Bacon Cheeseburger Macaroni: The Ultimate Comfort Dinner

When comfort food calls, this



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3 min

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INGREDIENTS

- 1 lb ground beef
- 6 slices bacon, cooked and crumbled
- 1 small onion, diced
- 2 cloves garlic, minced
- 2 cups elbow macaroni (uncooked)
- 2 cups beef broth
- 1 cup milk
- 1 cup shredded cheddar cheese
- $\frac{1}{2}$ cup shredded mozzarella cheese
- $\frac{1}{2}$ tsp salt
- $\frac{1}{2}$ tsp black pepper
- $\frac{1}{2}$ tsp smoked paprika
- 1 tbsp Worcestershire sauce

DIRECTIONS

- 1.** Cook the : BaconIn a large skillet, cook bacon over medium heat until crispy. Transfer to a plate lined with paper towels and crumble when cool. Set aside.
- 2.** Brown the : BeefIn the same skillet (reserve some bacon fat for flavor), cook the ground beef until browned. Drain excess grease.
- 3.** Add : AromaticsStir in the diced onion and minced garlic. SautØ for 2-3 minutes until softened and fragrant.
- 4.** Simmer the : PastaAdd the uncooked macaroni, beef broth, milk, Worcestershire sauce, salt, pepper, and smoked paprika. Stir well and bring to a simmer.
- 5.** Cook : Until TenderCover and cook for about 12 minutes, stirring occasionally, until the pasta is tender and most of the liquid is absorbed.
- 6.** Add : Cheese & BaconStir in the shredded cheddar, mozzarella, and half the crumbled bacon. Mix until cheese is melted and everything is creamy and combined.
- 7.** Serve & : GarnishTop with remaining bacon and a sprinkle of extra cheese or green onions if desired. Serve hot and enjoy!

SWAPS & NOTES

Ground beef : Sub with ground turkey or plant-based meat to lighten it up.

Cheese blend : Feel free to use all cheddar or add in pepper jack for a spicy twist.

Milk : Any milk works, including oat or almond milk for a dairy-sensitive version.

Paprika : Regular paprika is fine, but smoked adds depth and warmth.

TIPS FOR SUCCESS

Use a deep skillet to avoid spills as the pasta expands and simmers.

Don't skip Worcestershire sauce -it brings savory, umami-rich flavor.

For extra creaminess , add a splash of cream cheese or sour cream at the end.

Let it rest for 5 minutes before serving-it thickens beautifully.

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