

Bacon Cheeseburger Mac and Cheese: The Ultimate Comfort Food Mash-Up

Bacon Cheeseburger Mac and Cheese



OVEN
375°F

TIME
4 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 8 oz elbow macaroni
- 6 slices bacon, chopped
- 1 lb ground beef
- 1 small onion, diced
- 2 cloves garlic, minced
- 1 can (14.5 oz) diced tomatoes, undrained
- 1 cup beef broth
- 1 cup milk
- 2 cups shredded cheddar cheese
- Salt and pepper, to taste
- 1/2 cup bread crumbs
- 2 tbsp butter, melted

? Ingredient Swaps & Tips:

Substitute ground turkey or plant-based beef for a lighter or vegetarian-friendly version.

Mix in some Monterey Jack, mozzarella, or American cheese with the cheddar for extra gooeyness.

No diced tomatoes? Use tomato sauce or even a squirt of ketchup for a cheeseburger vibe.

Want it spicier? Add pickled jalapeños, hot sauce, or a dash of cayenne to the cheese sauce.

??? Step-by-Step Instructions:

Cook the Macaroni Bring a large pot of salted water to a boil. Cook the elbow macaroni according to package directions. Drain and set aside.

Crisp the Bacon In a large skillet over medium heat, cook the chopped bacon until crispy. Remove with a

slotted spoon and set aside, reserving about 1 tablespoon of the bacon fat.

Brown the BeefIn the same skillet, add ground beef. Cook until browned, then stir in the diced onion and garlic. Cook until softened, about 3-4 minutes.

Add Liquids and TomatoesStir in the can of diced tomatoes, beef broth, and milk. Bring to a simmer and let it bubble gently for 5-6 minutes.

Add the Pasta and CheeseMix in the cooked macaroni. Stir in shredded cheddar cheese until melted and creamy. Season with salt and pepper to taste.

Prepare the Crumb ToppingIn a small bowl, mix bread crumbs with melted butter.

Assemble the BakeTransfer the mac and cheese mixture to a greased baking dish. Top with the crispy bacon, then sprinkle evenly with the buttered breadcrumbs.

BakePreheat oven to 375°F (190°C). Bake for 20-25 minutes, or until the top is golden and bubbly.

Serve HotLet cool slightly, then scoop and serve. This is peak comfort food.

? **Tips for Success:**

Don't overcook the macaroni-slightly underdone pasta will finish cooking in the oven without turning mushy.

Pre-shredded cheese works fine, but freshly grated cheese melts smoother.

Want it extra crispy? Broil the top for the last 2 minutes of baking.

? **What to Serve With It:**

A crisp Caesar salad or coleslaw

Steamed green beans or roasted broccoli

An icy cold drink like lemon iced tea or Beer

Cheese Dip as a fun appetizer

DIRECTIONS

1. **Cook the :** MacaroniBring a large pot of salted water to a boil. Cook the elbow macaroni according to package directions. Drain and set aside.
2. **Crisp the :** BaconIn a large skillet over medium heat, cook the chopped bacon until crispy. Remove with a slotted spoon and set aside, reserving about 1 tablespoon of the bacon fat.
3. **Brown the :** BeefIn the same skillet, add ground beef. Cook until browned, then stir in the diced onion and garlic. Cook until softened, about 3-4 minutes.
4. **Add :** Liquids and TomatoesStir in the can of diced tomatoes, beef broth, and milk. Bring to a simmer and let it bubble gently for 5-6 minutes.
5. **Add the :** Pasta and CheeseMix in the cooked macaroni. Stir in shredded cheddar cheese until melted and creamy. Season with salt and pepper to taste.
6. **Prepare the :** Crumb ToppingIn a small bowl, mix bread crumbs with melted butter.
7. **Assemble the :** BakeTransfer the mac and cheese mixture to a greased baking dish. Top with the crispy bacon, then sprinkle evenly with the buttered breadcrumbs.
8. **Bake:** Preheat oven to 375°F (190°C). Bake for 20-25 minutes, or until the top is golden and bubbly.
9. **Serve :** HotLet cool slightly, then scoop and serve. This is peak comfort food.
10. ? **Tips for Success:** Don't overcook the macaroni-slightly underdone pasta will finish cooking in the oven without turning mushy.
11. **Pre-shredded cheese works fine, but freshly grated cheese melts smoother.**

12. Want it extra crispy? Broil the top for the last 2 minutes of baking.
13. ? What to Serve With It: This dish is rich and satisfying, so a simple side will do. Try pairing it with:
 14. A crisp : Caesar salad or coleslaw
 15. Steamed green beans or roasted broccoli
 16. An icy cold drink like lemon iced tea or : Beer Cheese Dip as a fun appetizer
 17. For a full comfort food spread, serve it with:
 18. This : Crockpot Nacho Dip
 19. These : Sheet Pan Quesadillas
 20. These : Chicken Enchiladas
21. ? Storage & Make-Ahead Tips: Store: Leftovers keep well in an airtight container in the fridge for up to 4 days.
22. Reheat: Microwave or oven reheat with a splash of milk to revive creaminess.
23. Freeze: Cool completely and freeze in a sealed container for up to 2 months. Reheat in the oven at 350°F until hot throughout.
24. ? More Recipes You'll Love: Can't get enough of cheesy, meaty comfort food? Check these out:
 25. This : Instant Pot Lasagna Is My Favorite Way to Make Comfort Food Fast

TIPS FOR SUCCESS

Don't overcook the macaroni-slightly underdone pasta will finish cooking in the oven without turning mushy.

Pre-shredded cheese works fine, but freshly grated cheese melts smoother.

Broil the top for the last 2 minutes of baking. ? What to Serve With It This dish is rich and satisfying, so a simple side will do.

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

Original recipe: <https://chefmaniac.com/bacon-cheeseburger-mac-and-cheese-the-ultimate-comfort-food-mash-up/>