

## Loaded Bacon Cheeseburger Alfredo Pasta - The Ultimate Comfort Food Mashup

Loaded Bacon Cheeseburger Alfredo Pasta: A Decadent One-Pan Wonder



OVEN  
375°F

TIME  
30 min

PRINT  
Recipe Card

SAVE  
PDF

### INGREDIENTS

8 oz pasta, cooked (penne, rotini, or shells work great)  
1 lb ground beef  
6 slices bacon, cooked and crumbled  
1 cup heavy cream  
 $\frac{1}{2}$  cup milk  
1 cup shredded cheddar cheese  
 $\frac{1}{2}$  cup grated Parmesan cheese  
1 tbsp garlic powder  
1 tsp onion powder  
Salt and pepper, to taste  
 $\frac{1}{4}$  cup chopped green onions, for garnish

### DIRECTIONS

1. Cook the Pasta: Boil pasta according to package directions until al dente. Drain and set aside.
2. Cook the Beef & Bacon: In a large skillet, cook 1 lb ground beef over medium heat until browned. Season with salt, pepper, garlic powder, and onion powder. Remove from skillet and drain excess grease if needed.
3. In the same pan (or a separate one), cook 6 slices of bacon until crisp. Crumble and set aside.
4. Make the Alfredo Sauce: In the same skillet, lower the heat to medium-low and add:
  5. 1 cup heavy cream
  6.  $\frac{1}{2}$  cup milk
  7. Bring to a gentle simmer, then stir in:
    8. 1 cup shredded cheddar
    9.  $\frac{1}{2}$  cup grated Parmesan
    10. Whisk until melted and smooth.
  11. Combine It All: Return cooked beef to the skillet with the Alfredo sauce. Stir in the drained pasta and crumbled bacon. Mix until fully coated and heated through.
  12. Garnish and Serve: Top with chopped green onions and extra cheese if desired. Serve hot and enjoy the creamy, savory, cheesy goodness!

### SWAPS & NOTES

& Swaps Pasta: Use gluten-free pasta if needed, or sub in egg noodles or even macaroni.

Ground beef: Swap for ground turkey or sausage for a twist.

Cheddar: Try Monterey Jack, Colby, or a spicy pepper jack.

Add-ins: SautØed mushrooms, diced tomatoes, or even pickles for

a real burger twist.

### TIPS FOR SUCCESS

Don't overcook the pasta - it will absorb sauce and stay tender if cooked al dente.

Cook bacon first to render flavor into the pan before adding beef.

Use freshly shredded cheese for the smoothest sauce-pre-shredded can be grainy.

Transfer to a casserole dish, top with extra cheddar, and bake at 375°F for 10 minutes. ?

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

Original recipe: <https://chefmaniac.com/loaded-bacon-cheeseburger-alfredo-pasta-the-ultimate-comfort-food-mashup/>