

Bacon Lasagna Burger: The Juiciest Mashup You'll Ever Sink Your Teeth Into

1 cup shredded mozzarella cheese



OVEN
375°F

TIME
30 min

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INGREDIENTS

- 1 lb ground beef
- 1/2 lb bacon, cooked and crumbled
- 1 cup marinara sauce
- 1 cup ricotta cheese
- 1 cup shredded mozzarella cheese
- 1/2 cup grated parmesan cheese
- 1/4 cup chopped fresh basil
- 1 egg
- 1/2 tsp garlic powder
- Salt and pepper, to taste
- 4 hamburger buns

DIRECTIONS

1. Preheat your oven to 375°F (190°C).
2. Make the patties: In a large bowl, combine ground beef, crumbled bacon, egg, garlic powder, salt, and pepper. Mix thoroughly and divide into 8 equal portions. Shape into thin, even patties.
3. Make the cheese filling: In another bowl, mix ricotta, half the mozzarella, parmesan, and fresh basil.
4. Assemble the burgers: Spread a thin layer of marinara in the bottom of a baking dish. Lay down 4 patties. Top each with a spoonful of the cheese mixture and a dollop of marinara. Cap with the remaining patties.
5. Top and bake: Spoon the rest of the marinara sauce on top and sprinkle with the remaining mozzarella. Cover with foil and bake for 30 minutes.
6. Uncover and finish: Remove the foil and bake an additional 15 minutes, until the cheese is bubbling and golden.
7. Serve: Place each lasagna burger on a toasted bun and serve hot.

SWAPS & NOTES

It's got that crispy bacon bite, that melty cheese pull, and the herbaceous hit of basil that keeps every bite balanced.

Plus, it's baked, not fried, which keeps it moist without the mess.

Think of it as your favorite lasagna-reimagined for the grill (and your hands).

Ricotta cheese: Cottage cheese works in a pinch for a lower-fat option.

TIPS FOR SUCCESS

Use parchment paper or lightly oil the baking dish to avoid sticking.

Chill the patties for 15 minutes before baking if you want them to hold shape better.

Toast the buns lightly for a sturdier base that soaks up the sauce without getting soggy.

Double the cheese filling if you want an extra-gooey center.

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

Original recipe: <https://chefmaniac.com/bacon-lasagna-burger-the-juiciest-mashup-youll-ever-sink-your-teeth-into/>