

Parmesan Garlic Bacon Cheeseburger Lasagna - A Meaty, Cheesy Mash-Up You'll Crave

Two comfort food icons-cheeseburgers and lasagna-come together in this



OVEN
375°F

TIME
5 min

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INGREDIENTS

- 12 lasagna noodles, cooked al dente
- 1 lb ground beef
- 6 slices bacon, cooked and crumbled
- 2 cups marinara sauce
- ¾ cup ranch dressing
- ¾ cup grated Parmesan cheese
- 2 cups shredded mozzarella cheese
- 3 cloves garlic, minced
- Salt and pepper to taste

DIRECTIONS

1. Brown the : Beef In a large skillet, cook the ground beef with minced garlic over medium heat. Season with salt and pepper. Cook until browned and crumbly. Drain excess fat.
2. Add : Marinara Stir in the marinara sauce and let simmer for 5 minutes so the flavors meld.
3. Mix : Bacon Ranch Layer In a bowl, combine ranch dressing, grated Parmesan, and the cooked crumbled bacon.
4. Assemble the : Lasagna In a 9x13 baking dish, layer in the following order: Lasagna noodles
5. Beef mixture
6. Bacon ranch layer
7. Mozzarella cheese: Repeat layers, ending with a generous topping of mozzarella.
8. Bake : It Cover with foil and bake at 375°F (190°C) for 30 minutes. Remove foil and bake another 10 minutes to brown the cheese.
9. Let : It Rest Rest for at least 5 minutes before slicing and serving. This helps the layers hold together.

SWAPS & NOTES

Ground Meat: Swap in ground turkey or Italian sausage for a twist.

Ranch Dressing: Try chipotle ranch or a homemade version if you want a spicier edge.

Cheese Mix: A cheddar/mozzarella blend gives it even more cheeseburger vibes.

Marinara Sauce: Use your favorite jarred sauce, or go big with homemade marinara.

TIPS FOR SUCCESS

Use Thick-Cut Bacon: It holds up better and adds more bite.

Don't Overcook the Noodles: Slightly underdone is perfect since they'll continue cooking in the oven.

Resting Is Key: Letting it rest prevents lasagna soup syndrome.

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

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