

How to Make a Bacon Lasagna Burger That Will Blow Your Mind

is everything you crave in one dish: cheesy, meaty, saucy, and spiked with crispy bacon.



OVEN
375°F

TIME
5 min

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INGREDIENTS

- 1 lb ground beef
- 1 package lasagna noodles
- 1 cup marinara sauce
- 1 cup ricotta cheese
- 1 cup shredded mozzarella cheese
- 1 cup cooked and crumbled bacon
- $\frac{1}{2}$ cup chopped onion
- $\frac{1}{2}$ cup chopped mushrooms
- ... cup chopped fresh basil
- Salt and pepper to taste

DIRECTIONS

1. Preheat & : PrepPreheat your oven to 375°F. Cook lasagna noodles according to the package directions. Drain and set aside on a non-stick surface.
2. Cook the : FillingIn a skillet over medium heat, cook the ground beef until browned. Drain excess fat.Add chopped onions and mushrooms, cooking until softened. Stir in marinara sauce and let simmer for 5 minutes. Season to taste.
3. Mix the : Cheese LayerIn a bowl, mix ricotta cheese, half the mozzarella, and half of the bacon. Add salt and pepper.
4. Assemble the : Lasagna BurgersTake one lasagna noodle and layer on cheese mixture. Add a spoonful of meat sauce. Roll it up gently or fold if you prefer a stack. Repeat with remaining noodles.
5. Top : It OffPlace the assembled rolls in a baking dish. Sprinkle with remaining mozzarella and bacon.
6. Bake to : PerfectionBake for 20-25 minutes until the cheese is melted and bubbling.
7. Finish with : BasilRemove from the oven, garnish with fresh basil, and serve hot!

TIPS FOR SUCCESS

Don't overcook the noodles-they'll bake further in the oven.
Add a layer of marinara under the rolls in the baking dish to keep everything moist.
Crumble extra bacon on top after baking for a crispy crunch. ?

