

Ultimate Comfort: Carnivore Bacon Cheeseburger Pie

Carnivore Bacon Cheeseburger Pie



OVEN
375°F

TIME
20-25 min

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INGREDIENTS

- 1 lb ground beef
- 6 slices of bacon, cooked and crumbled
- 2 large eggs
- 1/2 cup heavy cream
- 1 cup shredded cheddar cheese (or your favorite cheese blend)
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder (optional)
- Salt and pepper, to taste

Instructions:

1. Preheat Oven:

Preheat your oven to 375°F (190°C). Grease a 9-inch pie dish or baking dish to prevent sticking.

2. Cook the Ground Beef:

In a skillet over medium heat, cook the ground beef until browned.

Season with garlic powder, onion powder (if using), salt, and pepper. Drain excess grease and transfer the beef to the prepared pie dish.

3. Add Bacon and Cheese:

Sprinkle the crumbled bacon evenly over the beef.

Then, top with shredded cheese.

4. Prepare the Egg Mixture:

In a small bowl, whisk together the eggs and heavy cream.

Pour the mixture evenly over the beef, bacon, and cheese.

5. Bake:

Bake for 20-25 minutes, or until the egg mixture is set and the top is golden and bubbly.

6. Cool and Serve:

Let the pie cool for 5 minutes before slicing.

Serve warm and enjoy!

Nutritional Information (per serving):

Calories: 400

Protein: 30g

Carbohydrates: 3g

Fat: 30g

Saturated Fat: 15g

Cholesterol: 150mg

Sodium: 600mg

Fiber: 0g

Sugar: 1g

Helpful Cooking Tips:

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19. Helpful Cooking Tips: Toppings: Add toppings like sour

cream, sugar-free ketchup, or mustard for extra flavor.

20. Side : Dishes: Pair it with a side of leafy greens for balance, or enjoy as is for a carnivore feast.
21. Meal : Prep: This dish is perfect for meal prep; simply reheat slices in the microwave or oven for a quick meal throughout the week.
22. Conclusion: This Carnivore Bacon Cheeseburger Pie is not just a meal; it's a hearty, satisfying experience that will delight your taste buds. What toppings would you add to make it your own? We'd love to hear your ideas! Don't forget to follow us for more delicious recipes and culinary inspiration. Happy cooking!
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Original recipe: <https://chefmaniac.com/ultimate-comfort-carnivore-bacon-cheeseburger-pie/>