

Cheeseburger Alfredo Bacon Pasta: The Ultimate Comfort Food Mashup

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TIME
30 min

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INGREDIENTS

- 1 lb ground beef
- 4 slices bacon, cooked and crumbled
- 2 cups cooked penne pasta
- 1 cup Alfredo sauce
- 1/2 cup shredded cheddar cheese
- 1/4 cup chopped pickles (optional)
- Salt and pepper to taste

DIRECTIONS

- 1. Cook the Ground Beef:** In a large skillet over medium heat, cook the ground beef until browned and fully cooked. Drain any excess fat.
- 2. Add the Bacon & Pasta:** Stir in the crumbled bacon and cooked pasta. Mix until evenly distributed.
- 3. Stir in Alfredo Sauce:** Pour in the Alfredo sauce and stir well to coat all ingredients. Heat through until bubbling.
- 4. Add Cheese & Pickles:** Sprinkle in the shredded cheddar cheese and stir until melted and creamy. If using, fold in the chopped pickles for that true cheeseburger zing.
- 5. Season & Serve:** Taste and adjust with salt and pepper. Serve hot, garnished with extra bacon crumbles or a handful of cheddar on top.

TIPS FOR SUCCESS

Cook pasta al dente so it holds up in the sauce.

Drain beef well to keep the dish from being too greasy.

Let it rest for 5 minutes before serving to thicken slightly and intensify flavor.

Double the recipe for meal prep-leftovers reheat beautifully!

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

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