

## Creamy Cheeseburger Pasta with Turkey Bacon and Cheddar

Loaded Bacon Cheeseburger Pasta Recipe



**TIME**  
**30 min**

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**ChefManiac**

### INGREDIENTS

8 oz pasta (elbow macaroni, penne, or rotini)  
1 lb ground beef  
4 slices turkey bacon, chopped  
1 small onion, diced  
2 cloves garlic, minced  
1 cup beef broth  
1 cup heavy cream  
1 cup shredded cheddar cheese  
 $\frac{1}{2}$  cup ketchup  
1 tbs mustard  
Salt and pepper, to taste  
Optional Toppings:  
Diced tomatoes  
Pickles  
Shredded lettuce  
Extra cheddar cheese

### DIRECTIONS

- 1. Cook the Pasta:** Bring a large pot of salted water to a boil. Cook the pasta according to package directions. Drain and set aside.
- 2. Cook the Turkey Bacon:** In a large skillet, cook the chopped turkey bacon over medium heat until crispy. Transfer to a paper towel-lined plate. Leave a bit of the rendered fat in the skillet for flavor.
- 3. Brown the Beef:** Add the ground beef, onion, and garlic to the same skillet. Cook until the beef is browned and onions are translucent. Drain excess fat, if needed.
- 4. Add Sauce Ingredients:** Stir in the beef broth, heavy cream, ketchup, and mustard. Bring to a simmer, then add the cooked pasta and stir to coat.
- 5. Make it Cheesy:** Remove from heat and stir in the shredded cheddar cheese until melted and creamy. Season with salt and pepper to taste.
- 6. Serve:** Top with the crispy turkey bacon and your favorite toppings like diced tomatoes, shredded lettuce, pickles, or even a sprinkle of extra cheese.

### TIPS FOR SUCCESS

Use freshly shredded cheese for the smoothest melt.  
Substitute plant-based ground or turkey for a lighter twist.  
Add a dash of hot sauce or chopped jalapeños.  
Use any pasta shape you love-just go short and sturdy.

