

## This Cowboy Cheeseburger Casserole Is a Meaty, Cheesy Family Favorite

If comfort food had a wild west alter ego,



**OVEN**  
**375°F**

**TIME**  
**5 min**

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**Recipe Card**

**SAVE**  
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### INGREDIENTS

- 1 lb ground beef
- 1 onion, chopped
- 1 bell pepper, chopped
- 2 cloves garlic, minced
- 1 cup diced tomatoes
- 1 cup barbecue sauce
- 1 cup shredded cheddar cheese
- 1 cup shredded mozzarella cheese
- 1 cup cooked pasta (macaroni or rotini work well)
- Salt and pepper to taste

Optional Toppings: Cooked bacon, crumbled

Sliced jalapeños

Diced avocado

Diced red onion

Ingredient Swaps & Notes:

**Beef:** Substitute with ground turkey or plant-based crumbles if preferred.

**Cheese:** Try pepper jack for a spicy kick, or smoked gouda for depth.

**Pasta:** Shells or penne also hold the sauce well.

**Barbecue Sauce:** Sweet, smoky, or spicy-use your favorite to match your flavor mood.

Step-by-Step Instructions:

**Preheat & Prep** Preheat your oven to 375°F. Lightly grease a 9x13-inch casserole dish.

**Brown the Beef** In a large skillet over medium heat,

cook ground beef until browned. Drain excess grease.

**Cook the Veggies**Add chopped onion, bell pepper, and garlic to the skillet. SautØ until softened, about 5 minutes.

**Sauce it Up**Stir in the diced tomatoes and barbecue sauce. Season with salt and pepper. Let simmer for 5 minutes.

**Layer It**In the casserole dish, layer half the cooked pasta. Add half the beef mixture, then sprinkle half of each cheese.

**Repeat Layers**Add the remaining pasta, beef mixture, and top with the rest of the cheddar and mozzarella.

**Bake**Cover with foil and bake for 25 minutes. Remove foil and bake an additional 10 minutes until bubbly and golden.

**Garnish & Serve**Top with bacon, jalapeños, avocado, or red onion if desired. Serve hot!

**Tips for Success:**

Don't overcook the pasta before adding-it will bake further in the oven.

Use freshly shredded cheese for optimal melting and flavor.

Let it rest for 5 minutes after baking to set up before slicing.

**Serving Suggestions & Pairings:**

A crisp side salad or tangy tomato skillet with okra and sausage

Cornbread or garlic toast

## DIRECTIONS

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9. **Tips for Success:** Don't overcook the pasta before adding-it will bake further in the oven.
10. Use freshly shredded cheese for optimal melting and flavor.
11. Let it rest for 5 minutes after baking to set up before slicing.
12. **Serving Suggestions & Pairings:** Pair this casserole with:
13. A crisp side salad or tangy tomato skillet with okra and sausage

14. Cornbread or garlic toast
15. A cold drink like this refreshing blueberry lemonade
16. For a : Tex-Mex sidekick, serve with this Crockpot Nacho Dip
17. Storage & Leftover Tips: Store leftovers in an airtight container in the fridge for up to 4 days.
18. Reheat in the oven at 350°F covered with foil, or microwave individual portions.
19. Freeze for later: Wrap tightly and freeze for up to 2 months. Thaw in the fridge overnight before baking.
20. More Recipes You'll Love: If you're craving more cheesy, savory, or casserole-style recipes, check out:
21. These : Chicken Enchiladas - perfect for a cozy dinner night.
22. This : Dorito Casserole - full of crunch and flavor.
23. This : Crockpot Nacho Dip - your new party go-to.
24. These : Sheet Pan Quesadillas - easy, cheesy, and fast.
25. This : Classic Spaghetti - a comfort food staple for any occasion.

## SWAPS & NOTES

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

Original recipe: <https://chefmaniac.com/this-cowboy-cheeseburger-casserole-is-a-meaty-cheesy-family-favorite/>