

This One-Skillet Maple Bacon Cheeseburger Fry Bake Is Pure Comfort

Smoky Maple Bacon Cheeseburger Skillet Fries



OVEN
425°F

TIME
25 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 lb ground beef
- 1 tsp garlic powder
- 1 tsp onion powder
- Salt and pepper to taste
- 1 cup shredded cheddar cheese
- 8 slices bacon, cooked and crumbled
- ... cup maple syrup
- 1 lb frozen French fries
- $\frac{1}{2}$ cup diced onion
- $\frac{1}{2}$ cup diced pickles
- ... cup ketchup
- ... cup mustard

Ingredient Notes & Swaps:

Ground Beef: 80/20 blend gives the best flavor. You can also use turkey or plant-based meat.

Maple Syrup: Real maple syrup adds depth-don't sub pancake syrup.

Fries: Use crinkle cut or shoestring; just bake until ultra-crispy.

Cheese: Sharp cheddar is king, but feel free to toss in some pepper jack for kick.

Step-by-Step Instructions:

Preheat the OvenSet your oven to 425°F.

Cook the BeefIn a large oven-safe skillet over medium heat, cook ground beef, breaking it apart with a spatula. Season with garlic powder, onion powder, salt, and pepper. Cook until browned and

cooked through.

Add Bacon & Maple Stir in maple syrup and crumbled bacon, plus half of the shredded cheddar. Mix well and remove from heat.

Layer the Fries Spread frozen French fries evenly over the beef mixture. Sprinkle with diced onion and the remaining cheddar cheese.

Bake to Crisp Place the skillet in the oven and bake for 20-25 minutes, until fries are golden and cheese is bubbly.

Top & Finish Remove from oven and immediately top with diced pickles, ketchup, and mustard. Serve hot, straight from the skillet.

Tips for Success:

Preheat the skillet: A hot pan helps the fries crisp better from underneath.

Don't skip the maple: It's the secret weapon that brings smoky-sweet balance.

Use convection or air fryer settings if your oven has them-for ultra-crispy fries.

Serving Suggestions & Pairings:

Beer Cheese Dip - double down on the cheese factor

Crockpot Nacho Dip - ideal for dipping fries or adding more bold flavor

Dorito Casserole - comfort food overload (in the best way)

Sheet Pan Quesadillas - for a variety-packed table

Chicken Enchiladas - to complete a hearty, satisfying spread

Storage & Leftovers:

DIRECTIONS

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2. Cook the : Beef In a large oven-safe skillet over medium heat, cook ground beef, breaking it apart with a spatula. Season with garlic powder, onion powder, salt, and pepper. Cook until browned and cooked through.
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7. Tips for Success: Preheat the skillet: A hot pan helps the fries crisp better from underneath.
8. Don't skip the maple: It's the secret weapon that brings smoky-sweet balance.
9. Use convection or air fryer settings if your oven has them-for ultra-crispy fries.
10. Serving Suggestions & Pairings: This skillet is a meal in itself, but it pairs perfectly with:
11. Beer : Cheese Dip - double down on the cheese factor
12. Crockpot : Nacho Dip - ideal for dipping fries or adding more bold flavor
13. Dorito : Casserole - comfort food overload (in the best way)

14. Sheet : Pan Quesadillas - for a variety-packed table
15. Chicken : Enchiladas - to complete a hearty, satisfying spread
16. Storage & Leftovers: Fridge: Store leftovers in an airtight container for up to 3 days.
17. Reheat: Use an air fryer or oven at 375°F to crisp the fries again.
18. Freezer: Not recommended-fries can get soggy and toppings don't reheat well together.
19. More Recipes You'll Love: Dorito Casserole - crunchy, creamy, layered delight
20. Beer : Cheese Dip - sharp, smooth, and melty
21. Crockpot : Nacho Dip - slow-cooked and delicious
22. Sheet : Pan Quesadillas - fast and customizable
23. Chicken : Enchiladas - always a family favorite
24. Final Thoughts: Smoky Maple Bacon Cheeseburger Skillet
Fries are the definition of over-the-top in the best possible way. Loaded with sweet maple-glazed beef, crispy bacon, gooey cheddar, and golden fries, this dish brings all the burger shop vibes straight to your oven. Perfect for sharing (or not), and even better with a cold drink and good company.
25. Tried it? Tag @ChefManiac with your skillet shots and let us know your topping twists! Don't forget to subscribe for more cheesy, craveable comfort food favorites from Jason Griffith.

SWAPS & NOTES

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

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