

This Bacon Cheeseburger Lasagna with Parmesan and Garlic Is Seriously Next-Level

What happens when two comfort food giants-



OVEN
375°F

TIME
7 min

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INGREDIENTS

1 lb ground beef
½ lb bacon, chopped
1 onion, diced
3 cloves garlic, minced
1 (24 oz) jar marinara sauce
¾ cup grated Parmesan cheese
1 cup shredded mozzarella cheese
¾ cup ricotta cheese
... cup chopped fresh parsley
9 lasagna noodles, cooked al dente
Salt and pepper to taste

Ingredient Notes & Swaps:

Ground Beef: 80/20 blend adds great flavor. Sub with turkey for a lighter twist.

Bacon: Crisp it up well before layering-it adds texture and salt.

Cheese Mix: Ricotta gives creaminess; Parmesan and mozzarella bring the classic lasagna melt and bite.

Sauce: Marinara balances the meatiness, but try vodka sauce or spicy arrabiata for variety.

Step-by-Step Instructions:

Preheat the OvenSet your oven to 375°F.

Cook the BaconIn a large skillet over medium heat, cook chopped bacon until crispy. Remove with a slotted spoon and set aside.

Brown the BeefIn the same skillet, cook ground beef until browned. Add onion and garlic and sauté

until soft. Season with salt and pepper.

Add the Marinara Stir in marinara sauce and let it simmer for 5-7 minutes to develop flavor.

Mix the Ricotta Filling In a bowl, mix ricotta, Parmesan, chopped parsley, and a pinch of salt and pepper.

Assemble the Lasagna In a 9x13 inch baking dish, layer: A few spoonfuls of sauce

Lasagna noodles

Meat sauce

Ricotta mixture

Bacon

Mozzarella Repeat layers until all ingredients are used, ending with mozzarella on top.

Bake Cover with foil and bake for 30 minutes. Remove foil and bake another 10 minutes until the cheese is golden and bubbly.

Cool & Serve Let rest 10-15 minutes before slicing. Garnish with extra parsley if desired.

Tips for Success:

Drain bacon and beef well: Too much grease can make the dish watery.

Don't over-sauce: You want the layers moist, not swimming.

Let it rest: This helps the layers set and makes slicing cleaner.

Serving Suggestions & Pairings:

DIRECTIONS

1. Preheat the : Oven Set your oven to 375°F.
2. Cook the : Bacon In a large skillet over medium heat, cook chopped bacon until crispy. Remove with a slotted spoon and set aside.
3. Brown the : Beef In the same skillet, cook ground beef until browned. Add onion and garlic and sauté until soft. Season with salt and pepper.
4. Add the : Marinara Stir in marinara sauce and let it simmer for 5-7 minutes to develop flavor.
5. Mix the : Ricotta Filling In a bowl, mix ricotta, Parmesan, chopped parsley, and a pinch of salt and pepper.
6. Assemble the : Lasagna In a 9x13 inch baking dish, layer: A few spoonfuls of sauce
7. Lasagna noodles
8. Meat sauce
9. Ricotta mixture
10. Bacon
11. Mozzarella: Repeat layers until all ingredients are used, ending with mozzarella on top.
12. Bake: Cover with foil and bake for 30 minutes. Remove foil and bake another 10 minutes until the cheese is golden and bubbly.
13. Cool & : Serve Let rest 10-15 minutes before slicing. Garnish with extra parsley if desired.
14. Tips for Success: Drain bacon and beef well: Too much grease can make the dish watery.
15. Don't over-sauce: You want the layers moist, not swimming.

16. Let it rest: This helps the layers set and makes slicing cleaner.
17. Serving Suggestions & Pairings: Round out your comfort food feast with:
18. Beer : Cheese Dip - for pre-dinner snacking
19. Crockpot : Nacho Dip - another hearty favorite to keep everyone satisfied
20. Dorito : Casserole - a crunchy, cheesy cousin to this lasagna
21. Sheet : Pan Quesadillas - easy and family-style
22. Chicken : Enchiladas - for a Tex-Mex crossover night
23. Storage & Leftovers: Fridge: Store covered for up to 4 days.
24. Reheat: Bake at 350°F until heated through, or microwave single slices.
25. Freezer-: Friendly: Wrap tightly and freeze baked lasagna. Thaw overnight and reheat fully before serving.

SWAPS & NOTES

& Swaps Ground Beef: 80/20 blend adds great flavor.
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More recipes: [ChefManiac.com](https://chefmaniac.com)

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