

This Cheeseburger Pizza Has Mac and Cheese, Bacon, and It's Totally Over the Top

Let's not pretend this is just a pizza. This is



OVEN
400°F

TIME
20 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 pre-made pizza crust
- $\frac{3}{4}$ cup macaroni noodles, cooked
- $\frac{1}{2}$ lb ground beef
- 6 slices of bacon, cooked and chopped
- $\frac{1}{2}$ cup shredded mozzarella cheese
- $\frac{1}{2}$ cup shredded cheddar cheese
- ... cup diced tomatoes
- ... cup diced onions
- ... cup diced pickles

Salt and pepper, to taste

Step-by-Step Instructions:

Preheat the OvenSet your oven to 400°F.

Cook the Pasta and BeefBoil macaroni noodles according to package directions, drain, and set aside. Meanwhile, brown the ground beef in a skillet and season with salt and pepper.

Assemble the PizzaRoll out the pre-made crust on a baking sheet or pizza stone. Start with a layer of cooked macaroni noodles as your "sauce" base.

Layer on the Good StuffTop the noodles with the cooked ground beef. Then sprinkle on both cheeses, followed by the tomatoes, onions, and pickles.

Bacon on TopFinish by scattering chopped cooked bacon over everything.

BakeBake for 15-20 minutes, or until the cheese is melted and bubbly and the crust is golden brown.

Cool and ServeLet rest for a few minutes before

slicing. Serve hot and get ready for rave reviews.

Tips for Success:

Use thick-cut bacon: It adds extra texture and flavor.

Pre-cook your crust if needed: Especially if it's homemade or on the softer side-this keeps it crisp under the weight of the toppings.

Balance the toppings: Don't overload or you'll get a soggy crust. Stick to even layers.

Serving Suggestions & Pairings:

Beer Cheese Dip - because cheese on cheese is always welcome

Crockpot Nacho Dip - party-ready and always a hit

Dorito Casserole - for a full comfort food feast

Sheet Pan Quesadillas - easy, cheesy companion

Chicken Enchiladas - great if you're feeding a hungry group

Storage & Leftovers:

Fridge: Store slices in an airtight container for up to 3 days.

Reheat: Best in the oven or air fryer at 375°F to keep that crust crispy.

Freezer Tip: Wrap individual slices tightly in foil and freeze. Reheat from frozen in the oven at 400°F for 12-15 minutes.

More Recipes You'll Love:

Dorito Casserole - a crunchy, cheesy classic

Beer Cheese Dip - the ultimate cheesy appetizer

DIRECTIONS

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11. Serving Suggestions & Pairings: This pizza is rich and bold, so pair it with sides that complement without competing:
12. Beer : Cheese Dip - because cheese on cheese is always welcome
13. Crockpot : Nacho Dip - party-ready and always a hit

14. Dorito : Casserole - for a full comfort food feast
15. Sheet : Pan Quesadillas - easy, cheesy companion
16. Chicken : Enchiladas - great if you're feeding a hungry group
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20. More Recipes You'll Love: If this pizza speaks your language, don't miss these:
21. Dorito : Casserole - a crunchy, cheesy classic
22. Beer : Cheese Dip - the ultimate cheesy appetizer
23. Crockpot : Nacho Dip - set it and forget it delicious
24. Sheet : Pan Quesadillas - melty, crunchy and easy to customize
25. Chicken : Enchiladas - warm, saucy, and family-approved

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

Original recipe: <https://chefmaniac.com/this-cheeseburger-pizza-has-mac-and-cheese-bacon-and-its-totally-over-the-top/>