

Creamy Bacon Cheeseburger Alfredo Pasta You'll Want Every Night

Welcome to your next favorite dinner-the



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INGREDIENTS

1 pound penne pasta
1 pound ground beef
1/2 cup diced onion
1/2 cup diced tomatoes
1/2 cup cooked and crumbled bacon
1 cup shredded cheddar cheese
1 cup Alfredo sauce

Salt and pepper, to taste

Ingredient Notes & Swaps:

Pasta: Penne holds the sauce well, but rotini or cavatappi are great alternatives.

Beef: Swap in ground turkey or plant-based crumbles for a lighter version.

Alfredo Sauce: Store-bought is fine, but feel free to whip up your own with butter, garlic, cream, and parmesan.

Cheddar Cheese: Try smoked gouda or Monterey Jack for a twist.

Instructions:

Cook pasta according to the package instructions.
Drain and set aside.

Brown the ground beef in a large skillet over medium heat, breaking it up as it cooks.

Add diced onions, cooking until softened-about 5 minutes.

Stir in tomatoes and cooked bacon, seasoning with salt and pepper to taste.

Add the pasta and Alfredo sauce into the skillet, stirring everything until well combined.

Sprinkle in the cheddar cheese, stirring until melted and fully incorporated.

Serve hot, with extra bacon and cheese on top if desired.

Tips for Success:

Use freshly shredded cheese: It melts more smoothly than pre-shredded.

Drain beef fat carefully: You want flavor, not greasiness.

Serve immediately: This dish is best when hot and creamy, straight from the skillet.

Double it: This one disappears fast-make extra if you're feeding a crowd.

Serving Suggestions & Pairings:

This Beer Cheese Dip - Another bold, cheesy sidekick.

Dorito Casserole - A crunchy, nostalgic pairing that hits all the right notes.

Crockpot Nacho Dip - Great for a potluck or game day theme.

Chicken Enchiladas - Serve both for the ultimate comfort spread.

Instant Pot Lasagna - If you're building a pasta bar, this is a top-tier option.

Storage & Leftovers:

Refrigerate leftovers in an airtight container for up to 3 days.

Reheat gently on the stovetop or in the microwave with a splash of milk or cream to revive the sauce.

DIRECTIONS

1. Cook pasta according to the package instructions. Drain and set aside.
2. Brown the ground beef in a large skillet over medium heat, breaking it up as it cooks.
3. Add diced onions, cooking until softened-about 5 minutes.
4. Stir in tomatoes and cooked bacon, seasoning with salt and pepper to taste.
5. Add the pasta and : Alfredo sauce into the skillet, stirring everything until well combined.
6. Sprinkle in the cheddar cheese, stirring until melted and fully incorporated.
7. Serve hot, with extra bacon and cheese on top if desired.
8. Tips for Success: Use freshly shredded cheese: It melts more smoothly than pre-shredded.
9. Drain beef fat carefully: You want flavor, not greasiness.
10. Serve immediately: This dish is best when hot and creamy, straight from the skillet.
11. Double it: This one disappears fast-make extra if you're feeding a crowd.
12. Serving Suggestions & Pairings: This pasta is a complete meal, but if you're planning a feast, try pairing it with:
13. This : Beer Cheese Dip - Another bold, cheesy sidekick.
14. Dorito : Casserole - A crunchy, nostalgic pairing that hits all the right notes.
15. Crockpot : Nacho Dip - Great for a potluck or game day

theme.

16. Chicken : Enchiladas - Serve both for the ultimate comfort spread.
17. Instant : Pot Lasagna - If you're building a pasta bar, this is a top-tier option.
18. Storage & Leftovers: Refrigerate leftovers in an airtight container for up to 3 days.
19. Reheat gently on the stovetop or in the microwave with a splash of milk or cream to revive the sauce.
20. Freezing? This dish is best fresh, but you can freeze it without the pasta and cook fresh noodles later for best texture.
21. More Recipes You'll Love: Instant Pot Lasagna - A fast, no-fuss take on another creamy pasta favorite.
22. Dorito : Casserole - If cheesy is your love language.
23. Chicken : Enchiladas - Cozy, hearty, and satisfying.
24. Beer : Cheese Dip - For the cheese-lovers among us.
25. Final Thoughts: This Loaded Bacon Cheeseburger Alfredo Pasta is comfort food with a capital C. Creamy, cheesy, beefy, and packed with smoky bacon, it's the kind of dish that gets people coming back for seconds (and thirds). Whether you serve it on a busy weeknight or as part of a weekend blowout, it's guaranteed to satisfy.

SWAPS & NOTES

& Swaps Pasta : Penne holds the sauce well, but rotini or cavatappi are great alternatives.

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