

Indulge in Flavor: Bacon Macaroni Cheeseburger Pie Recipe

Here's what you'll need to create this scrumptious Bacon Macaroni Cheeseburger Pie:



OVEN
375°F

TIME
25-30 min

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INGREDIENTS

- 1 refrigerated pie crust
- 1 lb ground beef
- 1 teaspoon garlic powder
- $\frac{1}{2}$ teaspoon smoked paprika
- 1 cup prepared mac 'n' cheese
- 1 cup shredded cheddar cheese
- 6 strips crispy bacon, crumbled
- 1 egg, beaten

Instructions:

Preheat the Oven: Start by preheating your oven to 375°F (190°C).

Prepare the Pie Crust: Place the refrigerated pie crust into a 9-inch pie dish, crimping the edges as needed to create a decorative border.

Cook the Ground Beef: In a skillet over medium heat, cook the ground beef until browned. Season with garlic powder and smoked paprika, stirring to combine. Drain any excess grease.

Layer the Ingredients: Spread the cooked ground beef evenly into the pie crust. Next, layer on the prepared mac 'n' cheese, followed by the shredded cheddar cheese and crumbled bacon.

Brush with Egg: To achieve a beautiful golden finish, brush the edges of the pie crust with the beaten egg.

Bake the Pie: Place the pie in the preheated oven and bake for 25-30 minutes, or until the crust is golden brown and the cheese is bubbly.

Cool and Serve: Once baked, let the pie cool slightly before slicing. Serve warm and enjoy this delicious comfort food!

Nutritional Information (per serving):

Calories: 450

Protein: 25g

Carbohydrates: 35g

Fat: 25g

Saturated Fat: 10g

Cholesterol: 90mg

Sodium: 800mg

Fiber: 2g

Sugar: 3g

Helpful Cooking Tips:

Mac 'n' Cheese Options: Feel free to use homemade mac 'n' cheese or your favorite store-bought version for convenience.

Bacon Variations: For an extra flavor boost, try using flavored bacon, such as peppered or maple bacon.

Make Ahead: You can prepare the pie in advance and refrigerate it before baking. Just add a few extra minutes to the baking time if it's cold from the fridge.

Conclusion:

DIRECTIONS

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2. Preheat the : Oven: Start by preheating your oven to 375°F (190°C).
3. Prepare the : Pie Crust: Place the refrigerated pie crust into a 9-inch pie dish, crimping the edges as needed to create a decorative border.
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5. Layer the : Ingredients: Spread the cooked ground beef evenly into the pie crust. Next, layer on the prepared mac 'n' cheese, followed by the shredded cheddar cheese and crumbled bacon.
6. Brush with : Egg: To achieve a beautiful golden finish, brush the edges of the pie crust with the beaten egg.
7. Bake the : Pie: Place the pie in the preheated oven and bake for 25-30 minutes, or until the crust is golden brown and the cheese is bubbly.
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20. Make : Ahead: You can prepare the pie in advance and refrigerate it before baking. Just add a few extra minutes to the baking time if it's cold from the fridge.
21. Conclusion: This Bacon Macaroni Cheeseburger Pie is a delicious and satisfying dish that brings together all your favorite flavors in one bite! Perfect for any occasion, it's sure to be a hit with family and friends. We'd love to hear how your pie turned out! Don't forget to follow us for more delightful recipes and cooking inspiration. Happy cooking!

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

Original recipe: <https://chefmaniac.com/indulge-in-flavor-bacon-macaroni-cheeseburger-pie-recipe/>