

## Satisfy Your Cravings: Loaded Cowboy Bacon Cheeseburger Casserole Supreme

Get ready to indulge in a hearty and delicious meal with this



**OVEN**  
**375°F**

**TIME**  
**20-25 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

- 1 lb ground beef
- 6 slices smoky bacon, cooked and crumbled
- 1 cup diced onion
- 3 cups cooked elbow macaroni
- 1 cup diced tomatoes (canned or fresh)
- 1 ½ cups shredded cheddar cheese
- 1 cup shredded mozzarella cheese
- ½ cup BBQ sauce
- ½ cup sour cream
- ½ teaspoon smoked paprika
- Salt and pepper, to taste
- ½ cup crispy fried onions (optional, for topping)

### DIRECTIONS

- 1.** Cook the : Ground Beef: In a large skillet over medium heat, cook the ground beef with the diced onions until the beef is browned and the onions are soft. Drain any excess fat, then stir in the BBQ sauce, smoked paprika, salt, and pepper. Mix well and remove from heat.
- 2.** Combine the : Ingredients: In a large mixing bowl, combine the cooked elbow macaroni, ground beef mixture, crumbled bacon, diced tomatoes, sour cream, and 1 cup of the shredded cheddar cheese. Stir until everything is well combined.
- 3.** Assemble the : Casserole: Transfer the mixture to a greased 9x13-inch baking dish. Spread it out evenly, then top with the remaining cheddar cheese, mozzarella cheese, and crispy fried onions (if using).
- 4.** Bake: Preheat your oven to 375°F (190°C). Bake the casserole for 20-25 minutes, or until it is bubbly and golden on top.
- 5.** Serve: Once baked, remove the casserole from the oven and let it cool for a few minutes. Garnish with extra bacon or chopped green onions if desired. Serve hot and enjoy this hearty, cheesy casserole!

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

Original recipe: <https://chefmaniac.com/satisfy-your-cravings-loaded-cowboy-bacon-cheeseburger-casserole-supreme/>