

## Creamy, Decadent, Delicious: Loaded Bacon Cheeseburger Alfredo Pasta

1 cup shredded mozzarella cheese



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### INGREDIENTS

- 8 oz fettuccine pasta
- 1 lb ground beef
- 1 cup cooked bacon, chopped
- 2 cups Alfredo sauce
- 1 cup shredded mozzarella cheese

Instructions:

Step 1: Cook the Pasta:

Step 2: Prepare the Meat Mixture:

Step 3: Combine with Alfredo Sauce and Bacon:

Step 4: Combine with Pasta and Top with Cheese:

Step 5: Cook Until Cheese is Melted:

Nutritional Information:

Calories: 540 per serving

Protein: 35g

Fat: 32g

Saturated Fat: 12g

Cholesterol: 80mg

Carbohydrates: 30g

Fiber: 2g

Sugar: 4g

Sodium: 450mg

Helpful Cooking Tips:

Use high-quality ground beef for the best flavor.

Don't overcook the pasta, as it can become mushy.

Experiment with different types of cheese to find your favorite flavor combination.

Conclusion:

## DIRECTIONS

1. Step 1: Cook the Pasta: Cook the fettuccine pasta according to the package directions. Drain and set it aside.
2. Step 2: Prepare the Meat Mixture: In a skillet, brown the ground beef. Drain excess fat.
3. Step 3: Combine with Alfredo Sauce and Bacon: Stir in the Alfredo sauce and chopped bacon, mixing well.
4. Step 4: Combine with Pasta and Top with Cheese: Combine the meat mixture with the cooked pasta and top with shredded mozzarella cheese.
5. Step 5: Cook Until Cheese is Melted: Cook until the cheese is melted and bubbly.
6. Nutritional Information: Calories: 540 per serving
7. Protein: 35g
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12. Fiber: 2g
13. Sugar: 4g
14. Sodium: 450mg
15. Helpful Cooking Tips: Use high-quality ground beef for the best flavor.
16. Don't overcook the pasta, as it can become mushy.
17. Experiment with different types of cheese to find your favorite flavor combination.
18. Conclusion: The Loaded Bacon Cheeseburger Alfredo Pasta is a delicious and satisfying dish that's sure to become a new favorite. With its rich flavors and comforting texture, it's perfect for a family dinner

or a casual gathering. So, how did your pasta turn out? Share your thoughts and follow us for more mouthwatering recipes! Credit: I WUV COOKING

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

Original recipe: <https://chefmaniac.com/creamy-decadent-delicious-loaded-bacon-cheeseburger-alfredo-pasta/>