

Creamy Bacon Spaghetti - The Ultimate Cheesy Pasta Comfort Food

If you love creamy, cheesy pasta with a hint of smokiness and tons of flavor, this



TIME
30 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

- 1 tbsp olive oil
- 1 medium onion, chopped
- 3 cloves garlic, minced
- 3 cups milk
- 10.5 oz cream of chicken soup
- 8 oz cream cheese, softened
- 1 tsp salt
- 1 tsp black pepper
- 1 lb uncooked spaghetti
- 1 cup shredded mozzarella cheese
- 1 cup shredded cheddar cheese
- 1 cup cooked turkey bacon, chopped
- 2 tbsp chopped fresh parsley (for garnish)

DIRECTIONS

- 1.** Cook the Pasta: Bring a large pot of salted water to a boil. Add spaghetti and cook according to package instructions until al dente. Drain and set aside.
- 2.** SautØ the Aromatics: In a large skillet, heat olive oil over medium heat. SautØ chopped onion for 3-4 minutes until soft. Add minced garlic and cook for 1 minute more.
- 3.** Build the Sauce: Reduce heat to low. Stir in milk, cream of chicken soup, and cream cheese. Whisk until the cream cheese is fully melted and the sauce is smooth.
- 4.** Season with salt and pepper to taste.
- 5.** Combine with Pasta & Cheese: Add the cooked spaghetti to the sauce and gently toss to coat.
- 6.** Stir in shredded mozzarella and cheddar cheese. Mix until completely melted and creamy.
- 7.** Add chopped turkey bacon and fold it into the pasta.
- 8.** Serve & Garnish: Divide among bowls and garnish with fresh parsley. Serve hot and enjoy every cheesy, savory bite.

SWAPS & NOTES

Turkey Bacon : Swap with pork bacon, pancetta, or even veggie bacon crumbles.

Milk : Whole milk gives best creaminess; sub with half-and-half for extra richness.

Cheese : Sharp cheddar adds tang, while mozzarella keeps it creamy - use both!

Soup : Cream of mushroom or celery works if you don't have chicken.

TIPS FOR SUCCESS

? Use softened cream cheese for smoother sauce blending ? Don't overcook the spaghetti - al dente holds up best in creamy sauce ? Mix in some sautéed spinach or peas for a veggie boost ? Want spice?

Add crushed red pepper or chopped jalapeños

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

Original recipe: <https://chefmaniac.com/creamy-bacon-spaghetti-the-ultimate-cheesy-pasta-comfort-food/>