

BBQ Bacon Cheeseburger Mac 'n' Cheese Casserole You'll Want on Repeat

Must-Try BBQ Bacon Cheeseburger Mac 'n' Cheese Casserole



OVEN
375°F

TIME
3 min

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SAVE
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INGREDIENTS

- 1 lb elbow macaroni, cooked al dente
- 1 lb ground beef
- 6 slices crispy bacon, crumbled
- 1 cup shredded cheddar cheese
- ¾ cup BBQ sauce (use your favorite brand or homemade)
- ... cup breadcrumbs
- 1 cup heavy cream
- Salt and pepper, to taste

Instructions:

- ? 1. Preheat the Oven:
- ? 2. Cook the Ground Beef:
- ? 3. Mix It All Together:
- ? 4. Assemble the Casserole:
- ? 5. Bake:
- ? 6. Serve:

Tips for Success:

Use smoked cheddar or gouda for an extra flavor boost.

Add diced pickles or sautéed onions for cheeseburger flair.

Swap in ground turkey or plant-based meat for a leaner or vegetarian version.

Want extra crisp? Broil for 2-3 minutes at the end to toast the breadcrumbs.

Serving Suggestions & Pairings:

A fresh green salad with tangy vinaigrette
Beer Cheese Dip for a cheesy starter
Sheet Pan Quesadillas for game night spreads
Dorito Casserole for a dinner party theme
Crockpot Nacho Dip for parties and potlucks
Wash it down with sweet iced tea or a frosty
lager-style beer

Storage & Leftovers:

Store in an airtight container in the fridge for up to 4 days.

Freeze in individual portions for up to 2 months.

Reheat in the oven at 350°F or microwave with a splash of milk or cream.

More Recipes You'll Love:

Dorito Casserole
Beer Cheese Dip
Crockpot Nacho Dip

DIRECTIONS

1. ? 1. Preheat the Oven: Set your oven to 375°F (190°C) and grease a medium-sized baking dish.
2. ? 2. Cook the Ground Beef: In a skillet over medium heat, brown the ground beef, seasoning with salt and pepper. Once cooked through, stir in the BBQ sauce and let it simmer for 2-3 minutes.
3. ? 3. Mix It All Together: In a large bowl, combine the cooked macaroni, BBQ beef mixture, crumbled bacon, and cheddar cheese. Pour in the heavy cream and mix until everything is well coated.
4. ? 4. Assemble the Casserole: Pour the mixture into the greased baking dish. Sprinkle breadcrumbs evenly over the top for a golden crunch.
5. ? 5. Bake: Bake uncovered for 25-30 minutes, or until bubbly and golden brown on top.
6. ? 6. Serve: Let cool for a few minutes, then serve hot and enjoy the cheesy, smoky, comfort-filled goodness.
7. Tips for Success: Use smoked cheddar or gouda for an extra flavor boost.
8. Add diced pickles or sautéed onions for cheeseburger flair.
9. Swap in ground turkey or plant-based meat for a leaner or vegetarian version.
10. Want extra crisp? Broil for 2-3 minutes at the end to toast the breadcrumbs.
11. Serving Suggestions & Pairings: This hearty casserole goes great with:
12. A fresh green salad with tangy vinaigrette
13. Beer : Cheese Dip for a cheesy starter

14. Sheet : Pan Quesadillas for game night spreads
15. Dorito : Casserole for a dinner party theme
16. Crockpot : Nacho Dip for parties and potlucks
17. Wash it down with sweet iced tea or a frosty lager-style beer
18. Storage & Leftovers: Store in an airtight container in the fridge for up to 4 days.
19. Freeze in individual portions for up to 2 months.
20. Reheat in the oven at 350°F or microwave with a splash of milk or cream.
21. More Recipes You'll Love: Dorito Casserole
22. Beer : Cheese Dip
23. Crockpot : Nacho Dip
24. Cheesy : Hot Dip
25. Sheet : Pan Quesadillas

TIPS FOR SUCCESS

Use smoked cheddar or gouda for an extra flavor boost.

Add diced pickles or sautéed onions for cheeseburger flair.

Swap in ground turkey or plant-based meat for a leaner or vegetarian version.

Broil for 2-3 minutes at the end to toast the breadcrumbs.

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

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