

How to Make the Ultimate Bacon Cheeseburger Lasagna Stack

Legendary Bacon Cheeseburger Lasagna Stack



OVEN
375°F

TIME
20 min

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INGREDIENTS

6 strips bacon, chopped

1 lb ground beef

1 1/2 cups shredded cheddar cheese

1 jar marinara sauce (about 24 oz)

12 lasagna noodles, cooked and drained

Fresh basil leaves, for garnish

? Ingredient Notes & Swaps:

Want extra gooeyness? Add a layer of mozzarella or a cheese sauce in the middle.

Add a crunch: Toss in pickled onions or dill pickles between layers for a cheeseburger tang.

Marinara tip: Use a fire-roasted tomato sauce or meat-based sauce for added depth.

??? Instructions:

Preheat oven to 375°F (190°C).

Cook the meats: In a skillet, cook chopped bacon until crispy. Add ground beef and sauté until browned and fully cooked.

Assemble the layers: In a 9x13-inch baking dish, start with a spoonful of marinara on the bottom.

Add a layer of noodles, then beef and bacon mixture, a layer of sauce, and a sprinkle of cheddar. Repeat until ingredients are used up, finishing with cheese on top.

Bake it: Cover with foil and bake for 20 minutes.

Remove foil and bake another 5-10 minutes until the top is golden and bubbling.

Rest and serve: Let sit for 10 minutes before slicing. Garnish with fresh basil leaves.

? Tips for Success:

Don't overcook the noodles. Slightly underdone is best-they'll finish in the oven.

Use a deep dish. This stack gets tall and messy (in the best way).

Double the bacon. You're not here to be subtle.

? Serving Suggestions & Pairings:

A fresh green salad or coleslaw to balance richness

Garlic bread or buttery rolls for the carb-lovers

A cold lager or classic root beer for burger-night vibes

Instant Pot Lasagna for easy prep nights

Dorito Casserole to keep the bold flavors coming

Sheet Pan Quesadillas for hands-on fun

Walking Taco Bar for a build-your-own sidekick

Cheesy Hot Dip to kick off your gathering with gooey greatness

? Storage & Leftovers:

Refrigerator: Store in an airtight container for up to 4 days.

Freezer: Freeze slices individually, wrapped in foil, for up to 3 months.

Reheat: Microwave or bake at 350°F until hot throughout.

? More Recipes You'll Love:

Instant Pot Lasagna

DIRECTIONS

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2. Cook the meats: In a skillet, cook chopped bacon until crispy. Add ground beef and sauté until browned and fully cooked.
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11. Garlic bread or buttery rolls for the carb-lovers
12. A cold lager or classic root beer for burger-night vibes
13. Going all-out? Make it a comfort food buffet with:
14. Instant : Pot Lasagna for easy prep nights
15. Dorito : Casserole to keep the bold flavors coming
16. Sheet : Pan Quesadillas for hands-on fun

17. Walking : Taco Bar for a build-your-own sidekick
18. Cheesy : Hot Dip to kick off your gathering with gooey greatness
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22. ? More Recipes You'll Love: If you're all about flavor-forward dinners, you'll want to try:
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24. Dorito : Casserole
25. Walking : Taco Bar

SWAPS & NOTES

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

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