

BBQ Bacon Cheeseburger Mac and Cheese Casserole: My Ultimate Comfort Food Mash-Up

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



OVEN
375°F

TIME
3 min

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INGREDIENTS

- 1 pound elbow macaroni, cooked
- 1 pound ground beef
- 6 slices crispy bacon, crumbled
- 1 cup shredded cheddar cheese
- $\frac{1}{2}$ cup BBQ sauce
- $\frac{1}{4}$ cup breadcrumbs
- 1 cup heavy cream
- Salt and pepper, to taste

DIRECTIONS

- 1.** Preheat and Prep: Preheat your oven to 375°F (190°C). Lightly grease a 9x13-inch baking dish.
- 2.** Cook the Beef: In a skillet over medium heat, cook the ground beef with salt and pepper until browned. Stir in the BBQ sauce and let it simmer for 2-3 minutes to absorb the flavor.
- 3.** Combine: In a large bowl, mix together:
- 4.** Cooked elbow macaroni
- 5.** BBQ beef mixture
- 6.** Crispy crumbled bacon
- 7.** Cheddar cheese
- 8.** Heavy cream
- 9.** Stir everything until well combined and creamy.
- 10.** Assemble and Bake: Pour the mixture into your greased baking dish. Sprinkle breadcrumbs evenly over the top.
- 11.** Bake for 25-30 minutes, or until bubbly and golden on top.
- 12.** Serve: Let it rest for a few minutes before serving. Serve hot-and don't be surprised if it disappears fast.

TIPS FOR SUCCESS

Use smoked cheddar or gouda for an extra layer of flavor.
Add pickles or top with ketchup and mustard drizzle for a real "cheeseburger" vibe.
Stir in diced jalapeños or a dash of hot sauce.

