

Turkey Bacon Deep-Fried Spaghetti Tacos: The Ultimate Crispy, Cheesy Mashup

This recipe uses simple, easy-to-find ingredients to create something truly extraordinary.



OVEN
350°F

TIME
25 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

Spaghetti: 8 oz of your favorite brand.

Marinara Sauce: 1 cup. Use a good quality store-bought sauce or a homemade one for the best flavor.

Cheeses: 1/2 cup shredded mozzarella cheese and 1/4 cup grated Parmesan cheese for that essential gooey, savory bite.

Turkey Bacon: 4 slices, cooked and chopped. This adds a smoky, savory depth without being too heavy.

Binders & Breading: 1 egg, 1/4 cup all-purpose flour, and 1/2 cup Italian-style breadcrumbs.

Seasonings: 1/2 tsp garlic powder, 1/2 tsp black pepper, and 1/4 tsp crushed red pepper flakes for that optional kick.

For Frying: Vegetable oil. You'll need about 1-2 inches in your skillet.

Taco Shells: 6 small, taco-sized flour tortillas.

For Serving: Extra marinara sauce for dipping.

Swaps and Notes:

Bacon Swap: Don't have turkey bacon? Regular pork bacon or even pancetta would be fantastic. For a vegetarian version, you can use a plant-based bacon or simply omit it and add some sautéed mushrooms for an earthy flavor.

Cheese Variations: Feel free to get creative! A blend of provolone and mozzarella would be delicious, or add a pinch of Asiago for a sharper taste.

The Chill is Crucial: Don't skip refrigerating the spaghetti patties. This step is essential for helping them firm up and hold their shape during the frying process. If they're too soft, they can fall apart in the hot oil.

Spice it Up: If you really want to lean into the "Inferno" name, add a dash of cayenne pepper to the breadcrumbs or a few drops of your favorite hot sauce to the marinara.

How to Make Deep-Fried Spaghetti Tacos:
Step-by-Step:

Tips for Success:

Don't Overcook the Pasta: Al dente is key. Mushy pasta will lead to mushy patties.

Monitor Your Oil Temp: If the oil is too cool, the patties will absorb too much oil and become greasy. If it's too hot, the breading will burn before the inside is warmed through.

Serve Immediately: These tacos are at their peak right after frying when the coating is crispy and the cheese is molten.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

More Recipes You Will Love:

Classic Spaghetti Recipe with Homemade Sauce:
Master the basics before you fry them!

Easy Cheesy Chicken Sliders with Marinara Garlic Butter: For more handheld, cheesy, marinara-drenched fun.

These Sheet Pan Quesadillas Are My Favorite Way to Feed a Crowd Fast: Another brilliant way to feed a group with minimal fuss.

This Dorito Casserole Is My Favorite Weeknight Dinner Shortcut: For when you want to embrace another delicious and unconventional meal.

Final Thoughts:

DIRECTIONS

- 1.** Prep : Time: 25 minutes Cooking Time: 20 minutes Total Time: 45 minutes Servings: 6 tacos Kcal: ~480 per taco
- 2.** Step 1: Cook and Season the Spaghetti First things first, bring a large pot of salted water to a rolling boil. Add your spaghetti and cook it according to the package directions until it's al dente. You want it to have a slight bite, as it will continue to cook a bit when fried. Drain the pasta well and return it to the pot. Stir in the marinara sauce, mozzarella, Parmesan, chopped turkey bacon, garlic powder, black pepper, and the crushed red pepper flakes if you're feeling spicy. Mix everything together until the spaghetti is evenly coated in a cheesy, savory sauce. Let it cool down for about 10-15 minutes.
- 3.** Step 2: Shape and Chill the Spaghetti Patties Once the spaghetti mixture is cool enough to handle, it's time to get your hands dirty. Scoop up a small handful of the spaghetti and shape it into a flat oval patty, roughly the size of your taco tortillas. The goal is to compact it firmly so it holds together. Place the finished patties on a baking sheet or tray and pop them in the refrigerator for at least 15-20 minutes. This chilling step is the secret to a successful fry.
- 4.** Step 3: Bread the Patties Prepare your breading station. You'll need three shallow dishes. Fill the first with the all-purpose flour, the second with the beaten egg, and the third with the Italian-style breadcrumbs. Take one of your chilled spaghetti patties and dredge it in the flour, making sure to coat all sides. Shake off any excess. Next, dip it into the beaten egg, letting any extra drip off. Finally, press it firmly into the breadcrumbs,

ensuring a thick, even coating. This triple-layer is what gives you that incredible crunch.

5. **Step 4: Deep-Fry to Golden Perfection** Pour about 1 to 2 inches of vegetable oil into a deep skillet, Dutch oven, or pot. Heat the oil over medium-high heat until it reaches 350°F (175°C). A thermometer is your best friend here for getting the temperature just right. Carefully place the breaded patties into the hot oil, working in batches to avoid overcrowding the pan. Fry for 2-3 minutes per side, until they are a deep golden brown and wonderfully crispy. Use a slotted spoon or tongs to remove them and place them on a wire rack or paper-towel-lined plate to drain.
6. **Step 5: Assemble Your Tacos** While the patties are draining, gently warm your flour tortillas in a dry skillet over medium heat for about 30 seconds per side, or wrap them in a damp paper towel and microwave for 20-30 seconds. They should be soft and pliable. To assemble, place one hot, crispy spaghetti patty into the center of each warm tortilla. Fold it up like a taco, and get ready for the magic.
7. **Tips for Success: Don't Overcook the Pasta:** Al dente is key. Mushy pasta will lead to mushy patties.
8. **Monitor : Your Oil Temp:** If the oil is too cool, the patties will absorb too much oil and become greasy. If it's too hot, the breading will burn before the inside is warmed through.
9. **Serve : Immediately:** These tacos are at their peak right after frying when the coating is crispy and the cheese is molten.
10. **Serving Suggestions and Pairings:** These tacos are a meal in themselves, but they absolutely shine with a side of extra warm marinara sauce for dipping or drizzling. A simple Caesar salad or a light arugula salad with a lemon vinaigrette can provide a fresh, sharp contrast to the rich, fried taco.
11. **If you're making these for a party, go all out with the appetizer spread!** They would be incredible alongside my Crockpot Nacho Dip, which is another guaranteed crowd-pleaser that disappears in minutes.
12. **Storage and Leftover Tips:** While best served fresh, you can store leftovers. Keep the fried spaghetti patties separate from the tortillas in an airtight container in the refrigerator for up to 2 days.
13. **To reheat, place the patties on a baking sheet in a single layer and bake at 375°F (190°C) for 10-15 minutes, or until heated through and crispy again.** The air fryer also works wonders here! Avoid the microwave, as it will make the breading soggy.
14. **More Recipes You Will Love:** If you love this kind of creative, comforting, and cheesy goodness, I know you'll enjoy these other favorites from the blog:
15. **Classic : Spaghetti Recipe with Homemade Sauce:** Master the basics before you fry them!
16. **Easy : Cheesy Chicken Sliders with Marinara Garlic Butter:** For more handheld, cheesy, marinara-drenched fun.
17. **These : Sheet Pan Quesadillas Are My Favorite Way to Feed a Crowd Fast:** Another brilliant way to feed a group with minimal fuss.

18. This : Dorito Casserole Is My Favorite Weeknight Dinner Shortcut: For when you want to embrace another delicious and unconventional meal.
19. Final Thoughts: The Turkey Bacon Deep-Fried Spaghetti Taco Inferno is more than a recipe-it's a statement. It says you're here for a good time and you're not afraid to get a little creative in the kitchen. I hope you have as much fun making (and eating) these as I do.
20. Give them a try, and let me know what you think in the comments below. I'd love to hear about your own culinary adventures! For more recipes that are always a hit, be sure to follow me on social media. Happy cooking!

SWAPS & NOTES

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