

Bacon Cheeseburger Ramen Supreme: The Ultimate Comfort Food Fusion

Kid-Friendly, Adult-Approved:



TIME
20 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

Bacon: 6 strips of bacon, cooked until crispy and then crumbled or chopped.

Ramen Noodles: 2 (3 oz) packs of instant ramen noodles. You can discard the seasoning packets or save them for another use.

Ground Beef: 1 lb of ground beef. I prefer an 80/20 blend for maximum flavor.

Aromatics: 1 small yellow onion, diced, and 1 tsp of garlic powder.

The Sauce: 2 tbsp soy sauce and 1 cup of beef broth. A splash of Worcestershire sauce or a teaspoon of ketchup can amplify that "burger" flavor even more!

Cheese: 1 cup of shredded sharp cheddar cheese. Don't skimp here!

Garnish (Optional but Recommended): Diced pickles, fresh parsley, or sesame seeds.

Swaps and Notes:

For a Creamier Sauce: The user who inspired this recipe mentioned a "carbonara" style sauce. While this recipe creates a savory, beefy broth, you could easily make it creamy! After cooking, turn off the heat and stir in a splash of heavy cream or a few tablespoons of cream cheese until melted. For a true carbonara-style richness, you could temper an egg yolk with some of the hot broth and stir it vigorously into the pan off the heat.

Meat Variations: Feel free to swap the ground beef for ground turkey, chicken, or even plant-based

crumbles to suit your preference.

Cheese Choices: Sharp cheddar is classic, but this would be incredible with American cheese for an ultra-melty experience, pepper jack for a kick, or a smoked gouda for a sophisticated twist.

Topping Ideas: Treat this like a real cheeseburger! Top your bowl with shredded lettuce, diced tomatoes, chopped pickles, or a drizzle of your favorite burger sauce.

How to Make Bacon Cheeseburger Ramen Supreme:

Tips for Success:

Don't Overcook the Noodles: Remember, the ramen will continue to cook a bit when you add it to the hot sauce. Pulling them when they are al dente prevents a mushy final product.

Drain the Fat: Draining the excess fat from both the bacon and the beef is key to creating a rich, flavorful sauce that isn't greasy.

Cover to Melt: Using a lid is the fastest and most effective way to get that perfectly melted, irresistible cheese blanket over your ramen.

More Recipes You'll Go Crazy For:

This Dorito Casserole is My Favorite Weeknight Dinner Shortcut: Another fantastic recipe that proves comfort food can be quick and easy.

How I Turned a Classic Sandwich Into the Ultimate Cheesy Hot Dip: For more proof that mashups are pure magic.

Easy Cheesy Chicken Sliders with Marinara Garlic Butter: If you love cheesy, "burger-style" meals, these sliders are a must-try.

This Crockpot Nacho Dip is The Reason I Never Have Leftovers: Perfect for serving alongside this ramen for a true feast of comfort foods.

Classic Spaghetti Recipe with Homemade Sauce: When you're ready to trade the ramen for a timeless classic, this is the only recipe you'll need.

Final Thoughts:

DIRECTIONS

1. Preparation time: 10 minutes Cooking time: 15 minutes Servings: 4 Calories: ~450 per serving
2. Step 1: Cook the Bacon & Ramen In a large skillet, cook the bacon strips over medium heat until perfectly crispy. Remove the bacon from the skillet and set it on a paper towel-lined plate to drain, leaving about a tablespoon of the rendered fat in the pan. While the bacon cooks, prepare the ramen noodles according to the package instructions, but cook them for about 1 minute less than suggested (al dente). Drain them and set aside.
3. Step 2: Brown the Beef and Onions Add the diced yellow onion to the hot bacon fat in the skillet and cook for 2-3 minutes until it begins to soften. Add the ground beef, breaking it apart with a spoon. Cook until the beef is browned through, then drain off any excess grease.
4. Step 3: Create the Sauce Return the skillet to the heat and stir in the garlic powder, soy sauce, and beef broth. Bring the mixture to a simmer, scraping up any browned bits from the bottom of the pan-that's where all the flavor is! Let the sauce simmer for 2-3 minutes to allow the flavors to meld together.
5. Step 4: Combine and Conquer Add the cooked and drained ramen noodles to the skillet, along with half of the crumbled bacon. Toss everything together until the noodles are fully coated in the savory beef sauce.
6. Step 5: Melt the Cheese Sprinkle the shredded cheddar cheese evenly over the top of the noodle mixture. Reduce the heat to low, cover the skillet with a lid, and let it cook for 1-2 minutes, or just until the cheese is perfectly melted and gooey.

7. **Step 6: Garnish and Serve** Remove the skillet from the heat. Top the Bacon Cheeseburger Ramen Supreme with the remaining crumbled bacon and any other desired garnishes, like fresh parsley or diced pickles. Serve hot, directly from the skillet.
8. **Tips for Success: Don't Overcook the Noodles:** Remember, the ramen will continue to cook a bit when you add it to the hot sauce. Pulling them when they are al dente prevents a mushy final product.
9. **Drain the : Fat:** Draining the excess fat from both the bacon and the beef is key to creating a rich, flavorful sauce that isn't greasy.
10. **Cover to : Melt:** Using a lid is the fastest and most effective way to get that perfectly melted, irresistible cheese blanket over your ramen.
11. **More Recipes You'll Go Crazy For:** If you love the idea of transforming everyday ingredients into something spectacular and cheesy, you're in the right place.
12. **This : Dorito Casserole is My Favorite Weeknight Dinner Shortcut:** Another fantastic recipe that proves comfort food can be quick and easy.
13. **How I : Turned a Classic Sandwich Into the Ultimate Cheesy Hot Dip:** For more proof that mashups are pure magic.
14. **Easy : Cheesy Chicken Sliders with Marinara Garlic Butter:** If you love cheesy, "burger-style" meals, these sliders are a must-try.
15. **This : Crockpot Nacho Dip is The Reason I Never Have Leftovers:** Perfect for serving alongside this ramen for a true feast of comfort foods.
16. **Classic : Spaghetti Recipe with Homemade Sauce:** When you're ready to trade the ramen for a timeless classic, this is the only recipe you'll need.
17. **Final Thoughts:** This Bacon Cheeseburger Ramen Supreme is more than just a meal; it's an event. It's the kind of dish that brings instant smiles and satisfies the deepest comfort food cravings. It's inventive, it's fun, and most importantly, it's absolutely delicious.
18. I can't wait for you to try this one. When you do, be sure to leave a comment below and let me know what you think. Did you add any fun toppings? I'd love to hear about it! And as always, follow along for more recipes that are guaranteed to make you happy.

SWAPS & NOTES

For a Creamier Sauce: The user who inspired this recipe mentioned a "carbonara" style sauce.

While this recipe creates a savory, beefy broth, you could easily make it creamy!

After cooking, turn off the heat and stir in a splash of heavy cream or a few tablespoons of cream cheese until melted.

For a true carbonara-style richness, you could temper an egg yolk with some of the hot broth and stir it vigorously into the pan off the heat.

TIPS FOR SUCCESS

Don't Overcook the Noodles: Remember, the ramen will continue to cook a bit when you add it to the hot sauce.

Pulling them when they are al dente prevents a mushy final product.

Drain the Fat: Draining the excess fat from both the bacon and the beef is key to creating a rich, flavorful sauce that isn't greasy.

Cover to Melt: Using a lid is the fastest and most effective way to get that perfectly melted, irresistible cheese blanket over your ramen.

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

Original recipe: <https://chefmaniac.com/bacon-cheeseburger-ramen-supreme-the-ultimate-comfort-food-fusion/>