

The Bacon Ranch Lasagna Recipe Your Family Will Devour

This recipe has quickly become a new favorite in my house for so many reasons.



OVEN
375°F

TIME
15 min

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INGREDIENTS

Bacon (6 strips, crumbled): Use a good quality, thick-cut bacon for the best flavor and texture. Applewood or hickory smoked varieties work beautifully here. Cook it until it's nice and crispy so it stays crisp in the lasagna layers.

Ground Beef (1 lb): Lean ground beef (85/15 or 90/10) works great. For a different flavor profile, you could easily swap this for ground Italian sausage (hot or mild) or even ground turkey.

Onion (1, diced): A simple yellow or white onion provides the aromatic base for our meat sauce.

Marinara Sauce (2 cups): To keep things easy, a quality store-bought marinara sauce is perfect. Look for one with simple ingredients like tomatoes, garlic, and basil.

Ricotta Cheese (2 cups): This is where the magic happens! We're using whole milk ricotta for the creamiest texture.

Ranch Seasoning (1 packet, 1 oz): Here is the key to our flavor twist! A standard packet of dry ranch seasoning mix gets stirred directly into the ricotta. It infuses the entire dish with that signature zesty, herby flavor without making it watery. Alternatively, you could use 1/2 to 3/4 cup of a thick ranch dressing.

Mozzarella Cheese (2 cups, shredded): Low-moisture, whole milk mozzarella will give you that glorious, stringy cheese pull. Pre-shredded is fine for convenience, but shredding a block yourself will

always result in a smoother melt.

Lasagna Noodles (12 noodles, cooked): Standard lasagna noodles, cooked just until al dente, work perfectly. You can also use no-boil noodles to save a step, just be sure to add a little extra sauce as they will absorb more liquid.

Fresh Basil: A sprinkle of fresh basil or even fresh chives or parsley at the end adds a pop of color and fresh flavor that cuts through the richness.

How to Make a Bacon Ranch Lasagna Tower:

Place a single layer of 3-4 cooked lasagna noodles on top of the sauce.

Spread half of the ranch ricotta mixture over the noodles.

Top with one-third of the meat sauce.

Sprinkle with one-third of the crumbled bacon and one-third of the shredded mozzarella.

Repeat the layers once more: Noodles, the remaining ricotta, a third of the meat sauce, a third of the bacon, and a third of the mozzarella.

Finish with a final layer of noodles, the last of the meat sauce, and the remaining bacon and mozzarella.

Tips for Success:

Don't Overcook the Noodles: Cook them just until al dente (still firm to the bite). They will continue to cook in the oven.

Crisp the Bacon: Ensure your bacon is truly crispy. Limp bacon will get lost in the sauce; crispy bacon provides a necessary textural contrast.

Rest is Best: I can't stress this enough. Letting the lasagna rest before cutting is the key to getting those beautiful, towering slices.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

More Recipes You Will Love:

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[This Beer Cheese Dip is My Favorite Party Starter That Disappears in Minutes](#)

Final Thoughts:

DIRECTIONS

1. This comes together just like a classic lasagna, but with a couple of key flavor twists.
2. Preparation time: 15 minutes Cooking time: 35 minutes Servings: 6-8
3. **Step 1: Preheat and Prep** Preheat your oven to 375°F (190°C). Cook the lasagna noodles according to package directions until al dente. While they cook, fry your bacon in a large skillet until crispy. Remove the bacon and set it on a paper towel-lined plate, leaving a tablespoon of the bacon grease in the skillet. Crumble the bacon once cooled.
4. **Step 2: Make the Meat Sauce** In the same skillet with the bacon grease, add the diced onion and cook for 3-4 minutes until softened. Add the ground beef and cook, breaking it apart with a spoon, until it's browned all the way through. Drain any excess fat. Stir in the marinara sauce and simmer for a few minutes while you prep the cheese.
5. **Step 3: Make the Ranch Ricotta** In a medium bowl, combine the ricotta cheese and the entire packet of dry ranch seasoning. Stir until it's completely smooth and incorporated.
6. **Step 4: Assemble the Lasagna Tower** Now for the fun part! Spread a thin layer of meat sauce on the bottom of a 9x13 inch baking dish. This prevents the noodles from sticking.
7. Place a single layer of 3-4 cooked lasagna noodles on top of the sauce.
8. Spread half of the ranch ricotta mixture over the noodles.
9. Top with one-third of the meat sauce.

10. Sprinkle with one-third of the crumbled bacon and one-third of the shredded mozzarella.
11. Repeat the layers once more: Noodles, the remaining ricotta, a third of the meat sauce, a third of the bacon, and a third of the mozzarella.
12. Finish with a final layer of noodles, the last of the meat sauce, and the remaining bacon and mozzarella.
13. Step 5: Bake to Perfection Cover the baking dish loosely with foil and bake for 25 minutes. Then, remove the foil and bake for another 10-15 minutes, or until the sauce is bubbly and the cheese on top is melted and lightly golden.
14. Step 6: Rest and Serve This is the most important tip! Let the lasagna rest on a wire rack for at least 10-15 minutes before slicing. This allows it to set up, ensuring you can cut clean, tall "tower" slices that don't fall apart. Garnish with fresh basil before serving.
15. Tips for Success: Don't Overcook the Noodles: Cook them just until al dente (still firm to the bite). They will continue to cook in the oven.
16. Crisp the : Bacon: Ensure your bacon is truly crispy. Limp bacon will get lost in the sauce; crispy bacon provides a necessary textural contrast.
17. Rest is : Best: I can't stress this enough. Letting the lasagna rest before cutting is the key to getting those beautiful, towering slices.
18. Serving Suggestions and Pairings: This Bacon Ranch Lasagna is a rich, hearty main course. I love serving it with a simple side salad tossed in a light vinaigrette to cut through the richness. Some classic garlic bread is also a must for sopping up any extra sauce on the plate. If you want to go all-in on a comfort food feast, start the meal with a fun, cheesy appetizer like this Beer Cheese Dip.
19. Storage and Leftover Tips: Leftovers are arguably one of the best parts of making lasagna! Store any extra slices in an airtight container in the refrigerator for up to 4 days. You can also freeze individual slices or the entire lasagna. To freeze, let it cool completely, then cover tightly with both plastic wrap and foil. It will keep in the freezer for up to 3 months. Reheat in the microwave or oven until hot and bubbly.
20. More Recipes You Will Love: If you enjoy fun, flavorful twists on classic comfort foods, you'll love these other recipes from the blog!
21. This : Instant Pot Lasagna is My Favorite Way to Make Comfort Food Fast
22. This : Dorito Casserole is My Favorite Weeknight Dinner Shortcut
23. Easy : Cheesy Chicken Sliders with Marinara & Garlic Butter
24. How I : Turned a Classic Sandwich into the Ultimate Cheesy Hot Dip
25. This : Beer Cheese Dip is My Favorite Party Starter That Disappears in Minutes

SWAPS & NOTES

Building it high in the pan gives you impressive "lasagna towers" with distinct, beautiful layers-a feast for the eyes and the stomach.

Why I Love This Recipe This recipe has quickly become a new favorite in my house for so many reasons.

The Flavor is Unforgettable: The saltiness of the bacon, the cool tang of the ranch-infused ricotta, the savory depth of the beefy marinara, and all that melted mozzarella... it's a symphony of flavors that just works.

It's a Crowd-Pleaser: This is the kind of meal that makes people's eyes light up.

TIPS FOR SUCCESS

Don't Overcook the Noodles: Cook them just until al dente (still firm to the bite).

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Crisp the Bacon: Ensure your bacon is truly crispy.

Limp bacon will get lost in the sauce; crispy bacon provides a necessary textural contrast.

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