

Parmesan Garlic Bacon Cheeseburger Lasagna: The Ultimate Comfort Food Mashup

Parmesan Garlic Bacon Cheeseburger Lasagna



OVEN
375°F

TIME
8-10 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

to assemble this epic lasagna:

DIRECTIONS

1. directions
2. 8 ounces (about
3. 5 cups) shredded cheddar cheese
4. 5 cups) shredded mozzarella cheese
5. 8-10 slices cooked bacon, crumbled
6. ¼ cup thinly sliced dill pickles (about 4-5 medium pickles)
7. Optional garnishes: chopped tomatoes, shredded lettuce, extra bacon bits
8. Swaps and : Notes
9. Ground : Beef:
10. You can use ground turkey or a combination of ground beef and sausage for different flavor profiles. Just make sure to drain any excess fat.
11. Feel free to mix and match your cheeses! Monterey Jack, Colby, or even a smoked cheddar would be delicious in the shredded cheese layers.
12. Lasagna : Noodles:
13. No-boil lasagna noodles can be used for extra convenience, but ensure there's enough liquid in your meat sauce for them to hydrate properly.
14. The pickles add that essential tangy "cheeseburger" flavor. If you're hesitant, start with a smaller amount or omit them, but I highly recommend trying them! They truly make the dish.
15. Cook your bacon until it's nice and crispy, as it will soften slightly during baking.
16. Adjust the herbs and spices to your taste. A pinch of smoked paprika could enhance the "burger" flavor.

17. List of : Steps for the Recipe
18. Part 1: Prepare the Meat Sauce
19. Brown : Beef and Onion:
20. Heat olive oil in a large skillet or : Dutch oven over medium-high heat. Add ground beef and chopped onion. Cook, breaking up the beef with a spoon, until the beef is browned and the onion is softened, about 8-10 minutes. Drain any excess fat.
21. Add : Garlic and Sauce Ingredients:
22. Stir in minced garlic and cook for 1 minute more until fragrant. Stir in tomato sauce, diced tomatoes (undrained), ketchup, mustard, Worcestershire sauce, oregano, salt, and pepper.
23. Bring the mixture to a simmer, then reduce heat to low, cover, and let it simmer for at least 15-20 minutes to allow the flavors to meld.
24. Part 2: Prepare the Cheese Mixture
25. Combine : Ingredients:

SWAPS & NOTES

Ground Beef: You can use ground turkey or a combination of ground beef and sausage for different flavor profiles.

Just make sure to drain any excess fat.

Cheese: Feel free to mix and match your cheeses!

Monterey Jack, Colby, or even a smoked cheddar would be delicious in the shredded cheese layers.

TIPS FOR SUCCESS

Don't Overcook Noodles: Cook your lasagna noodles just until al dente.

They will continue to cook in the oven and you don't want them mushy.

Drain Fat: Ensure you thoroughly drain the fat from the ground beef after browning.

This prevents the lasagna from being greasy.

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

Original recipe: <https://chefmaniac.com/parmesan-garlic-bacon-cheeseburger-lasagna-the-ultimate-comfort-food-mashup/>