

Loaded Bacon Cheeseburger and Potato Bake: A Comfort Food Classic

cheeseburgers, crispy bacon, and hearty potatoes



OVEN
375°F

TIME
15 min

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Recipe Card

SAVE
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INGREDIENTS

For the Casserole:

- 1 ½ pounds ground beef
- 6 slices bacon, cooked and crumbled
- 4 cups potatoes, diced into bite-sized pieces
- 1 small onion, diced
- 2 cloves garlic, minced
- 1 teaspoon salt
- ¼ teaspoon black pepper
- ¼ teaspoon smoked paprika (optional)
- ¼ teaspoon garlic powder

- 1 cup shredded cheddar cheese
- 1 cup shredded mozzarella cheese

For the Sauce:

- 1 cup milk
- ¼ cup sour cream (or mayonnaise)
- 1 tablespoon Dijon mustard
- 1 tablespoon ketchup
- 1 teaspoon Worcestershire sauce

How to Make Loaded Bacon Cheeseburger and Potato Bake:

1. Preheat the Oven:

Preheat your oven to 375°F (190°C).

Grease a 9x13-inch baking dish and set aside.

2. Cook the Beef Mixture:

In a large skillet over medium heat, cook the ground beef and onions until the beef is browned.

Drain any excess grease, then stir in the garlic, salt, pepper, smoked paprika, and garlic powder. Remove from heat and mix in the cooked bacon.

3. Prepare the Potatoes:

In a large bowl, toss the diced potatoes with a drizzle of olive oil, salt, and pepper.

Spread the potatoes evenly in the prepared baking dish.

4. Make the Sauce:

In a small bowl, whisk together the milk, sour cream, Dijon mustard, ketchup, and Worcestershire sauce.

Pour half of the sauce over the potatoes.

5. Assemble the Casserole:

Spread the ground beef and bacon mixture evenly over the potatoes.

Pour the remaining sauce over the top.

DIRECTIONS

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2. Grease a 9x13-inch baking dish and set aside.
3. **Cook the Beef Mixture:** In a large skillet over medium heat, cook the ground beef and onions until the beef is browned.
4. Drain any excess grease, then stir in the garlic, salt, pepper, smoked paprika, and garlic powder.
5. Remove from heat and mix in the cooked bacon.
6. **Prepare the Potatoes:** In a large bowl, toss the diced potatoes with a drizzle of olive oil, salt, and pepper.
7. Spread the potatoes evenly in the prepared baking dish.
8. **Make the Sauce:** In a small bowl, whisk together the milk, sour cream, Dijon mustard, ketchup, and Worcestershire sauce.
9. Pour half of the sauce over the potatoes.
10. **Assemble the Casserole:** Spread the ground beef and bacon mixture evenly over the potatoes.
11. Pour the remaining sauce over the top.
12. Sprinkle with shredded cheddar and mozzarella cheese.
13. **Bake Until Golden and Bubbly:** Cover with foil and bake for 30 minutes.
14. Remove the foil and bake for another 15 minutes, or until the cheese is melted and bubbly.
15. **Serve and Enjoy:** Let the casserole rest for 5 minutes before serving.
16. Garnish with extra bacon, green onions, or pickles for a true cheeseburger experience!

17. My Best Tips for the Perfect Bacon Cheeseburger Potato Bake: Parboil the potatoes - If you want softer potatoes, boil them for 5 minutes before baking.
18. Use crispy bacon - Adds the best crunch and smoky flavor.
19. Want extra cheeseburger flavor? - Drizzle with burger sauce before serving!
20. Make it spicy - Add chopped jalapeños or a dash of hot sauce.
21. What to Serve with Loaded Bacon Cheeseburger and Potato Bake: This dish is delicious on its own, but here are some great pairings:
22. A crisp side salad - Lightens up the meal.
23. Steamed broccoli or green beans - Adds a fresh veggie balance.
24. Garlic bread or dinner rolls - Perfect for scooping up extra sauce.
25. Pickles or coleslaw - Complements the cheeseburger flavors.

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

Original recipe: <https://chefmaniac.com/loaded-bacon-cheeseburger-and-potato-bake-a-comfort-food-classic/>