

Smoky Bacon Stuffed Lasagna Cheese Mug: Your Personal Comfort Zone

Smoky Bacon Stuffed Lasagna Cheese Mug



OVEN
350°F

TIME
15-20 min

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INGREDIENTS

1 cup cooked lasagna noodles (about 2-3 broken into pieces)

1/2 cup shredded mozzarella cheese

1/4 cup cooked and crumbled bacon

1/4 cup marinara sauce (your favorite jarred or homemade)

1/4 teaspoon garlic powder

1/4 teaspoon onion powder

Salt and black pepper to taste

Swaps and Notes:

Lasagna Noodles: You'll need to cook the lasagna noodles al dente beforehand and then break them into pieces that fit your mug. Leftover cooked lasagna noodles are perfect for this!

Bacon: Smoky bacon is fantastic here, but any crispy cooked bacon will work wonders.

Cheese: Mozzarella is a must for that classic lasagna stretch. You could add a sprinkle of Parmesan or a tiny bit of ricotta to the layers for extra creaminess, though the recipe as written keeps it simple.

Marinara Sauce: Use a good quality marinara sauce that you enjoy. If you like a little heat, add a pinch of red pepper flakes to the sauce.

Seasoning: Adjust the garlic powder, onion powder, salt, and pepper to your personal taste. Fresh basil or oregano could also be added.

Instructions:

Prep Noodles & Oven: Begin by ensuring your lasagna noodles are cooked al dente and cooled. Break them into pieces that will fit nicely into your mug.

Preheat your oven to 350°F (175°C).

First Layers in Mug: Choose a microwave-safe and oven-safe mug (ramekins also work well). Layer half of the cooked lasagna noodles at the bottom of the mug.

Cheese, Bacon, Sauce: Sprinkle half of the shredded mozzarella cheese on top of the noodles. Follow with half of the cooked and crumbled bacon. Drizzle half of the marinara sauce over the bacon. Then, sprinkle with half of the garlic powder, onion powder, salt, and pepper.

Repeat Layers: Repeat the layering process with the remaining lasagna noodles, mozzarella cheese, crumbled bacon, marinara sauce, and seasonings.

Make sure to end with a generous layer of the remaining mozzarella cheese on top for that beautiful melted crust.

Bake to Bubbly Perfection: Place the mug on a small baking sheet (to catch any potential overflow and for easier handling). Bake in the preheated oven for 15-20 minutes, or until the cheese is gloriously melted and bubbly, and the sauce is simmering.

Cool & Enjoy: Carefully remove the mug from the oven (it will be very hot!). Let it cool slightly for 2-3 minutes before enjoying your delicious Smoky Bacon Stuffed Lasagna Cheese Mug. This helps the cheese set a bit and prevents burns.

Tips for Success:

Cook Noodles Al Dente: Since the noodles will bake further, cooking them slightly firm initially prevents them from becoming mushy.

Even Layers: Try to spread each ingredient evenly for consistent flavor in every bite.

Oven-Safe Mug: Always ensure your mug is safe for oven use to prevent cracking or breakage.

Don't Overfill: Leave a little space at the top of the mug, as the cheese will bubble up when melted.

Warm Sauce: If your marinara sauce is cold, warming it slightly before layering can help speed up the melting process in the oven.

Serving Suggestions and Pairings:

Garlic Bread: A simple slice of toasted garlic bread is a classic companion to any Italian dish.

Small Salad: A light green salad with a zesty vinaigrette can cut through the richness of the lasagna.

More Italian Inspiration: If you love easy Italian-style comfort food, also check out [Classic Spaghetti Recipe with Homemade Sauce](#).

Easy Cheesy Goodness: For other quick and cheesy ideas, Easy Cheesy Chicken Sliders with Marinara Garlic Butter are another fantastic option.

Storage and Leftover Tips:

More Recipes You Will Love:

This Instant Pot Lasagna is My Favorite Way to Make Comfort Food Fast

This Mexican Chicken and Rice Casserole is My Favorite One-Pan Dinner That's Always a Hit

DIRECTIONS

- 1. Prep : Noodles & Oven:** Begin by ensuring your lasagna noodles are cooked al dente and cooled. Break them into pieces that will fit nicely into your mug. Preheat your oven to 350°F (175°C).
- 2. First : Layers in Mug:** Choose a microwave-safe and oven-safe mug (ramekins also work well). Layer half of the cooked lasagna noodles at the bottom of the mug.
- 3. Cheese, : Bacon, Sauce:** Sprinkle half of the shredded mozzarella cheese on top of the noodles. Follow with half of the cooked and crumbled bacon. Drizzle half of the marinara sauce over the bacon. Then, sprinkle with half of the garlic powder, onion powder, salt, and pepper.
- 4. Repeat : Layers:** Repeat the layering process with the remaining lasagna noodles, mozzarella cheese, crumbled bacon, marinara sauce, and seasonings. Make sure to end with a generous layer of the remaining mozzarella cheese on top for that beautiful melted crust.
- 5. Bake to : Bubbly Perfection:** Place the mug on a small baking sheet (to catch any potential overflow and for easier handling). Bake in the preheated oven for 15-20 minutes, or until the cheese is gloriously melted and bubbly, and the sauce is simmering.
- 6. Cool & : Enjoy:** Carefully remove the mug from the oven (it will be very hot!). Let it cool slightly for 2-3 minutes before enjoying your delicious Smoky Bacon Stuffed Lasagna Cheese Mug. This helps the cheese set a bit and prevents burns.
- 7. Tips for Success: Cook Noodles Al Dente:** Since the noodles will bake further, cooking them slightly firm initially prevents them from becoming mushy.

8. Even : Layers: Try to spread each ingredient evenly for consistent flavor in every bite.
9. Oven-: Safe Mug: Always ensure your mug is safe for oven use to prevent cracking or breakage.
10. Don't : Overfill: Leave a little space at the top of the mug, as the cheese will bubble up when melted.
11. Warm : Sauce: If your marinara sauce is cold, warming it slightly before layering can help speed up the melting process in the oven.
12. Serving Suggestions and Pairings: This lasagna mug is a meal in itself! It's perfect when you want something satisfying but don't want a huge portion. It pairs well with:
 13. Garlic : Bread: A simple slice of toasted garlic bread is a classic companion to any Italian dish.
 14. Small : Salad: A light green salad with a zesty vinaigrette can cut through the richness of the lasagna.
 15. More : Italian Inspiration: If you love easy Italian-style comfort food, also check out Classic Spaghetti Recipe with Homemade Sauce.
 16. Easy : Cheesy Goodness: For other quick and cheesy ideas, Easy Cheesy Chicken Sliders with Marinara Garlic Butter are another fantastic option.
 17. Storage and Leftover Tips: This lasagna mug is truly best enjoyed fresh from the oven, when the cheese is perfectly melted and gooey. Due to the nature of baked pasta, it doesn't store particularly well. If you have any leftovers, cover the mug tightly and refrigerate for up to 1 day. Reheat gently in the microwave, but be aware the texture won't be exactly the same as fresh.
 18. More Recipes You Will Love: If you enjoyed the easy, cheesy, and hearty nature of this lasagna mug, you'll definitely want to try these other comforting and crowd-pleasing recipes:
 19. This : Instant Pot Lasagna is My Favorite Way to Make Comfort Food Fast
 20. This : Mexican Chicken and Rice Casserole is My Favorite One-Pan Dinner That's Always a Hit
 21. These : Chicken Enchiladas are My Go-To for Cozy Crowd-Pleasing Dinners
 22. Final Thoughts: The Smoky Bacon Stuffed Lasagna Cheese Mug is a testament to how simple yet satisfying comfort food can be. It's warm, cheesy, packed with savory bacon, and incredibly easy to make, delivering all the familiar flavors of lasagna in a convenient, personal package. This dish is sure to become your new favorite quick fix when that comfort food craving strikes!
 23. What are your favorite "mug meals" or individual serving hacks? Share your tips in the comments below, and don't forget to follow Chef Maniac for more clever and delicious recipes!

SWAPS & NOTES

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dente beforehand and then break them into pieces that fit your mug.

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Cheese: Mozzarella is a must for that classic lasagna stretch.

TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/smoky-bacon-stuffed-lasagna-cheese-mug-your-personal-comfort-zone/>