

## Loaded Bacon Cheeseburger Pasta: All Your Favorite Flavors in One Delicious Skillet

Who doesn't love a juicy cheeseburger? And who can resist a comforting bowl of pasta? This



**OVEN**  
**325°F**

**TIME**  
**5-7 min**

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### INGREDIENTS

- 1 pound ground beef (80/20 or 85/15 recommended)
- 1/2 medium onion, diced
- 4 slices of bacon, cooked and crumbled
- 2 cloves of garlic, minced
- 1 can (14.5 ounces) diced tomatoes, undrained
- 1 cup beef broth
- 1 cup heavy cream
- 1 cup shredded sharp cheddar cheese
- 1/2 cup shredded mozzarella cheese
- 1/4 cup ketchup
- 1/4 cup yellow mustard
- 1 tablespoon Worcestershire sauce
- Salt and black pepper to taste
- 12 ounces cooked pasta of your choice (elbow macaroni, cavatappi, or shells work great)
- Chopped green onions for garnish

### DIRECTIONS

1. Let's get this deliciousness cooking!
2. **Brown the Beef:** In a large, deep skillet or Dutch oven, cook the 1 pound ground beef over medium heat, breaking it up with a spoon, until it's browned and no longer pink. Drain off any excess grease.
3. **Add Aromatics and Bacon:** Add the diced onion and minced garlic to the skillet with the cooked ground beef. Cook for 5-7 minutes, stirring occasionally, until the onion is softened and translucent. Stir in the cooked and crumbled bacon.
4. **Build the Sauce:** Pour in the can of diced tomatoes (undrained), beef broth, and heavy cream. Stir well to combine.
5. **Add Cheeses and Condiments:** Stir in the shredded cheddar cheese, shredded mozzarella cheese, ketchup, yellow mustard, and Worcestershire sauce.
6. **Simmer and Season:** Bring the mixture to a gentle simmer over medium-low heat. Let it simmer for about 10 minutes, stirring occasionally, to allow the cheese to melt fully and the flavors to meld together. Season with salt and black pepper to taste. Remember that bacon adds saltiness, so taste before adding too much.
7. **Combine with Pasta:** Add the 12 ounces of cooked pasta to the skillet. Stir thoroughly until the pasta is well coated with the creamy, cheesy, beefy sauce.
8. **Serve:** Remove from heat. Serve the Loaded Bacon Cheeseburger Pasta hot, garnished generously with chopped green onions. Enjoy this comforting and flavorful meal!

## SWAPS & NOTES

This pasta dish is wonderfully adaptable.

Here are a few ideas to customize it: Ground Meat: You can easily swap ground beef for ground turkey or a mix of beef and pork.

Bacon: If you prefer, you can use pre-cooked bacon bits for a quicker prep, but cooking fresh bacon adds more flavor to the skillet.

Cheese: Feel free to mix up the cheese!

### TIPS FOR SUCCESS

**Drain Grease:** Don't skip draining the grease from the ground beef.

This prevents your pasta dish from becoming oily.

**Don't Overcook Pasta:** Cook your pasta to al dente (slightly firm).

It will finish cooking in the hot sauce, ensuring it doesn't become mushy.

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

Original recipe: <https://chefmaniac.com/loaded-bacon-cheeseburger-pasta-all-your-favorite-flavors-in-one-delicious-skillet/>