

## Bacon Macaroni Cheeseburger Pie: The Ultimate Comfort Food Mashup

### Bacon Macaroni Cheeseburger Pie



**OVEN**  
**375°F**

**TIME**  
**25-30 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

#### INGREDIENTS

to assemble this deliciously comforting pie: 8 slices of bacon, cooked and crumbled 1 pound ground beef (80/20 or 85/15 recommended) 1 small onion, diced 1 clove garlic, minced 1 cup elbow macaroni, cooked according to package

#### DIRECTIONS

1. instructions
2. 1 cup shredded sharp cheddar cheese
3. 1 cup whole milk
4. 2 large eggs
5. 1/2 teaspoon salt
6. 1/4 teaspoon black pepper
7. 1/4 teaspoon smoked paprika
8. 1/4 cup plain breadcrumbs
9. Swaps and : Notes
10. This pie is quite versatile and can be adapted to your family's preferences:
11. For convenience, you can use pre-cooked bacon bits, but cooking fresh bacon and using a little of the rendered fat for the beef adds extra flavor.
12. Ground : Meat:
13. Ground turkey or a mix of ground beef and pork can be used instead of just ground beef.
14. Feel free to swap cheddar for a cheddar-jack blend, Colby, or even a mix including a little Monterey Jack for extra creaminess.
15. Any small pasta shape like ditalini or small shells would also work well. Make sure it's cooked al dente before adding to the mix.
16. For an extra rich pie, you can use half-and-half or evaporated milk instead of whole milk.
17. A pinch of onion powder or a dash of your favorite burger seasoning could be added to the beef mixture for an extra layer of flavor.
18. For the breadcrumbs, you can mix them with a tablespoon of melted butter for an even crispier,

golden topping. A sprinkle of grated Parmesan cheese with the breadcrumbs also adds a nice touch.

19. Diced bell peppers or finely chopped mushrooms could be added with the onion for extra veggies.
20. List of : Steps for the Recipe
21. Let's get this savory pie baking!
22. Prep : Oven & Dish:
23. Preheat your oven to 375°F (190°C). Lightly grease a 9-inch pie dish (or an 8x8 inch baking dish) with butter or cooking spray.
24. Cook : Beef Mixture:
25. In a large skillet, cook the

## SWAPS & NOTES

This pie is quite versatile and can be adapted to your family's preferences: Bacon: For convenience, you can use pre-cooked bacon bits, but cooking fresh bacon and using a little of the rendered fat for the beef adds extra flavor.

Ground Meat: Ground turkey or a mix of ground beef and pork can be used instead of just ground beef.

Cheese: Feel free to swap cheddar for a cheddar-jack blend, Colby, or even a mix including a little Monterey Jack for extra creaminess.

Macaroni: Any small pasta shape like ditalini or small shells would also work well.

## TIPS FOR SUCCESS

Cook Bacon First: If you're cooking bacon from scratch, do it before the ground beef.

You can even use a little of the rendered bacon fat to sauté the onion and garlic for extra flavor.

Don't Overcook Pasta: Cook your macaroni to just al dente, as it will continue to cook in the oven.

This prevents it from becoming mushy.

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

Original recipe: <https://chefmaniac.com/bacon-macaroni-cheeseburger-pie-the-ultimate-comfort-food-mashup/>