

## Loaded Bacon Cheeseburger Alfredo Pasta - A Comfort Food Fusion You'll Love

Loaded Bacon Cheeseburger Alfredo Pasta



**TIME**  
**30 min**

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### INGREDIENTS

For the Pasta & Protein:

8 oz pasta (penne, rigatoni, or your choice)

1 lb ground beef

6 slices bacon, cooked and crumbled

1 teaspoon salt

$\frac{1}{8}$  teaspoon black pepper

1 teaspoon garlic powder

1 teaspoon onion powder

1 teaspoon Worcestershire sauce

For the Alfredo Sauce:

2 tablespoons butter

2 cups heavy cream

1 cup shredded cheddar cheese

$\frac{1}{2}$  cup grated Parmesan cheese

$\frac{1}{8}$  teaspoon paprika

... teaspoon red pepper flakes (optional, for a bit of heat)

For Garnish:

Fresh parsley or green onions, chopped

Step-by-Step Instructions:

1. Cook the Pasta:

2. Cook the Bacon & Beef:

3. Make the Alfredo Sauce:

4. Combine Everything:

5. Garnish & Serve:

#### Pro Tips for the Best Pasta:

Use freshly shredded cheese. Pre-packaged shredded cheese contains anti-caking agents that can make the sauce grainy instead of smooth.

Don't overcook the pasta. It should be al dente so that it holds up well in the creamy sauce.

Let the sauce simmer, but don't boil. Overheating can cause the cheese to separate, making the sauce less creamy.

Try different pasta shapes. Rotini, cavatappi, or even fettuccine work well in this dish.

#### What to Serve with Bacon Cheeseburger Alfredo Pasta:

A crisp green salad - A simple salad with a tangy vinaigrette helps cut through the richness.

Garlic bread - Because more carbs are never a bad idea with Alfredo sauce.

Roasted vegetables - Broccoli, Brussels sprouts, or asparagus pair beautifully.

A light beer or sparkling water - Something crisp and refreshing helps balance the cheesy goodness.

#### Frequently Asked Questions:

## DIRECTIONS

1. **Cook the Pasta:** Bring a large pot of salted water to a boil. Cook the pasta according to package directions until al dente. Drain and set aside. (Pro tip: Save ½ cup of pasta water in case you need to loosen the sauce later.)
2. **Cook the Bacon & Beef:** In a large skillet, cook the bacon over medium heat until crispy. Remove, crumble, and set aside.
3. Using the same skillet (with some of that delicious bacon grease left in), add the ground beef. Season with salt, pepper, garlic powder, onion powder, and Worcestershire sauce. Cook until browned and fully cooked, breaking it apart with a spatula as it cooks. Drain any excess grease and set aside.
4. **Make the Alfredo Sauce:** In a separate saucepan over medium heat, melt 2 tablespoons of butter. Pour in the heavy cream and bring it to a gentle simmer.
5. Stir in the shredded cheddar cheese and grated Parmesan, whisking continuously until the cheese is melted and the sauce is smooth. Add paprika and red pepper flakes (if using) for a little extra depth of flavor.
6. Let the sauce simmer for 2-3 minutes, stirring occasionally, until it thickens slightly.
7. **Combine Everything:** Return the cooked pasta and beef mixture to the skillet with the Alfredo sauce. Stir well to coat everything evenly.
8. Mix in the crumbled bacon and let everything cook together for another 2 minutes, allowing the flavors to meld. If the sauce gets too thick, stir in a splash of reserved pasta water to loosen it up.

9. **Garnish & Serve:** Sprinkle chopped fresh parsley or green onions on top for a pop of freshness. Serve immediately while it's hot and extra cheesy!
10. **Pro Tips for the Best Pasta:** Use freshly shredded cheese. Pre-packaged shredded cheese contains anti-caking agents that can make the sauce grainy instead of smooth.
11. Don't overcook the pasta. It should be al dente so that it holds up well in the creamy sauce.
12. Let the sauce simmer, but don't boil. Overheating can cause the cheese to separate, making the sauce less creamy.
13. Try different pasta shapes. Rotini, cavatappi, or even fettuccine work well in this dish.
14. **What to Serve with Bacon Cheeseburger Alfredo Pasta:** This dish is indulgent on its own, but if you want to complete the meal, here are some great sides:
15. A crisp green salad - A simple salad with a tangy vinaigrette helps cut through the richness.
16. Garlic bread - Because more carbs are never a bad idea with Alfredo sauce.
17. Roasted vegetables - Broccoli, Brussels sprouts, or asparagus pair beautifully.
18. A light beer or sparkling water - Something crisp and refreshing helps balance the cheesy goodness.
19. **Frequently Asked Questions:** Q: Can I make this ahead of time?A: Yes! Store leftovers in an airtight container in the fridge for up to 3 days. Reheat on the stove over low heat with a splash of milk or cream to bring back the sauce's creaminess.
20. Q: Can I make this with chicken instead of beef?A: Absolutely! Cook diced chicken breast the same way as the ground beef, or use shredded rotisserie chicken for an easy swap.
21. Q: How do I make this a little healthier?A: Use half-and-half instead of heavy cream, and swap some of the pasta for zucchini noodles or a whole wheat version.
22. Q: Can I freeze this dish?A: Creamy sauces don't always freeze well, as they can separate upon reheating. If you do freeze it, thaw overnight in the fridge and reheat with extra cream to help the sauce come back together.
23. **Why You'll Love This Recipe:** This Loaded Bacon Cheeseburger Alfredo Pasta is the kind of meal that makes you want seconds (and thirds). It's cheesy, smoky, and creamy with just the right amount of spice. Perfect for an easy weeknight dinner, a comfort food craving, or even a fun meal prep option.
24. If you try this recipe, let me know what you think! Did you add your own twist? I'd love to hear how you made it your own. Happy cooking!

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Original recipe: <https://chefmaniac.com/loaded-bacon-cheeseburger-alfredo-pasta-a-comfort-food-fusion-youll-love/>