

Bacon Cheddar Pasta Casserole: The Ultimate Comfort Food

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OVEN
350°F

TIME
8 to 10 min

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INGREDIENTS

2 cups uncooked rotini pasta
1/2 pound bacon, cooked and crumbled
1 (10.75 ounce) can condensed cream of mushroom soup
1/4 cup melted butter
1/2 cup shredded cheddar cheese, plus more for topping
1/2 teaspoon garlic powder
1/4 teaspoon black pepper
1/2 cup sour cream

Swaps and Notes:

Pasta: Rotini pasta is perfect for this casserole because it holds the sauce and bacon bits so well. You can also use other short pasta shapes like fusilli or elbow macaroni.

Bacon: Using a good quality bacon is key here. Cook it until it's crispy, and then crumble it for a satisfying crunch in every bite.

Soup: The condensed cream of mushroom soup is a great shortcut for a creamy, savory sauce. You can also use cream of chicken soup if you prefer.

Cheese: Sharp cheddar cheese is a classic choice here, but you can use any cheese you like! A Colby Jack or a Mexican cheese blend would also be delicious.

Sour Cream: The sour cream is added at the end for a final touch of creaminess and tang. Don't skip it!

How to Make Bacon Cheddar Pasta Casserole:

Prep the Oven and Pasta: Preheat the oven to 350°F (175°C). Bring a large pot of lightly salted water to a boil. Add the rotini pasta and cook for 8 to 10 minutes, or until al dente. Drain and set aside.

Cook the Bacon: While the pasta is cooking, cook the bacon in a skillet until it's crispy. Drain the bacon on a paper towel and crumble it into pieces.

Make the Sauce: In a medium bowl, combine the cream of mushroom soup, melted butter, 1/2 cup of shredded cheddar cheese, garlic powder, and black pepper. Mix until well combined.

Assemble the Casserole: Grease a 2-quart baking dish. Spread the cooked pasta evenly in the bottom of the dish. Sprinkle the cooked and crumbled bacon over the pasta. Pour the cream of mushroom mixture over the top of the pasta and bacon.

Bake: Bake in the preheated oven for 25 minutes.

Finish and Serve: Remove from the oven and top with the sour cream. Return to the oven and bake for an additional 5 minutes. Let the casserole cool for 5 minutes before serving.

Tips for Success:

Cook the Pasta Al Dente: Cook the pasta to al dente, as it will continue to cook in the oven. This prevents it from getting mushy.

Crispy Bacon: The crispy bacon is key to the texture of this casserole. Don't be afraid to cook it until it's very crispy.

Let it Rest: The resting time after baking is important. It allows the casserole to set up and makes it much easier to serve.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

More Recipes You Will Love:

For a great one-pan dinner, my Mexican Chicken and Rice Casserole is always a winner.

For a different kind of one-pan comfort food, my Classic Spaghetti Recipe with Homemade Sauce is a must-try.

If you need to feed a crowd fast, these Sheet Pan Quesadillas are a lifesaver.

Final Thoughts:

DIRECTIONS

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10. **Serving Suggestions and Pairings:** This casserole is a complete meal on its own, but it pairs wonderfully with a side of garlic bread or a simple green salad. For a full comfort meal, you could serve it with some of my Dorito Casserole or a hearty Instant Pot Lasagna.
11. **Storage and Leftover Tips:** Leftovers are delicious! Store them in an airtight container in the refrigerator for up to 3 days. To reheat, you can microwave individual portions or warm the entire dish in the oven until heated through.
12. **More Recipes You Will Love:** If you're a fan of easy, delicious, and one-pan meals, you'll want to check out some of these other favorites:
13. For a great one-pan dinner, my : Mexican Chicken and Rice Casserole is always a winner.
14. For a different kind of one-pan comfort food, my Classic Spaghetti Recipe with Homemade Sauce is a must-try.
15. If you need to feed a crowd fast, these : Sheet Pan Quesadillas are a lifesaver.
16. **Final Thoughts:** This Bacon Cheddar Pasta Casserole is a recipe that reminds us that a great meal doesn't have to be complicated. It's a simple, delicious, and deeply satisfying dish that is perfect for a family dinner. I hope it becomes a new favorite in your home.
17. If you make this casserole, I'd love to hear about it! What's your go-to comfort food? Let me know in the comments below.

SWAPS & NOTES

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

Original recipe: <https://chefmaniac.com/bacon-cheddar-pasta-casserole-the-ultimate-comfort-food/>