

Bacon Cheeseburger Rice Stack: The Ultimate One-Pan Comfort Meal

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375°F

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INGREDIENTS

For the Bacon Cheeseburger Layer:

- 1 lb ground beef
- 8 slices bacon, cooked crisp and crumbled
- 1/2 cup chopped onion
- 2 cloves garlic, minced
- 1 (10.5 oz) can cream of mushroom soup
- 1 cup shredded cheddar cheese, plus extra for topping
- 1/2 cup milk
- 1/2 cup mayonnaise
- 1/4 cup ketchup
- 1 tablespoon yellow mustard
- 1 teaspoon Worcestershire sauce
- 1/2 teaspoon black pepper

For the Rice:

- 2 cups long-grain white rice, cooked

Optional Toppings:

- Sliced pickles
- Diced tomatoes
- Shredded lettuce
- Diced red onion

Swaps and Notes:

Ground Beef: You can use ground turkey or chicken for a leaner option. For the best flavor, I recommend using an 80/20 ground beef.

Bacon: Pre-cooked bacon bits are a great shortcut,

but nothing beats the flavor of freshly cooked, crispy bacon.

Soup: Don't like cream of mushroom? You can easily swap it for cream of celery or cream of chicken soup.

Cheese: Cheddar is a classic, but a Colby Jack or a mix of cheeses would work beautifully.

Rice: I prefer long-grain white rice for this dish, but you could use brown rice. Just be sure to cook it according to package directions before adding it to the stack.

Mayonnaise/Ketchup/Mustard: This combination is essential for that classic cheeseburger flavor, but feel free to adjust the ratios to your liking.

Step-by-Step Instructions:

Cook the Rice: Prepare your long-grain white rice according to the package directions. Once cooked, set it aside.

Cook the Bacon: In a large skillet or pot, cook the bacon over medium heat until it's crispy. Remove the bacon and set it on a paper towel-lined plate to drain. Once cool, crumble it into small pieces.

Brown the Beef: In the same skillet (leaving a little bacon grease for flavor), add the ground beef and chopped onion. Cook over medium-high heat, breaking up the meat with a spoon, until the beef is browned and the onions are soft. Drain any excess grease.

Add the Flavor Base: Reduce the heat to low. Stir in the minced garlic and cook for about 30 seconds until fragrant. Add the cream of mushroom soup, milk, mayonnaise, ketchup, yellow mustard, Worcestershire sauce, and black pepper. Stir until the mixture is smooth and well combined.

Build the Casserole: Fold in the crumbled bacon and 1 cup of shredded cheddar cheese. Stir until the cheese is melted and everything is coated in the creamy sauce.

Create the Stack: Layer the cooked rice in the bottom of a large casserole dish or serve it directly in the skillet. Spoon the creamy bacon cheeseburger mixture over the rice.

Final Touches: Sprinkle a generous amount of extra shredded cheddar cheese over the top. Cover the skillet with a lid or transfer the dish to a 375°F (190°C) oven for a few minutes until the cheese is melted and bubbly.

DIRECTIONS

1. **Cook the : Rice:** Prepare your long-grain white rice according to the package directions. Once cooked, set it aside.
2. **Cook the : Bacon:** In a large skillet or pot, cook the bacon over medium heat until it's crispy. Remove the bacon and set it on a paper towel-lined plate to drain. Once cool, crumble it into small pieces.
3. **Brown the : Beef:** In the same skillet (leaving a little bacon grease for flavor), add the ground beef and chopped onion. Cook over medium-high heat, breaking up the meat with a spoon, until the beef is browned and the onions are soft. Drain any excess grease.
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5. **Build the : Casserole:** Fold in the crumbled bacon and 1 cup of shredded cheddar cheese. Stir until the cheese is melted and everything is coated in the creamy sauce.
6. **Create the : Stack:** Layer the cooked rice in the bottom of a large casserole dish or serve it directly in the skillet. Spoon the creamy bacon cheeseburger mixture over the rice.
7. **Final : Touches:** Sprinkle a generous amount of extra shredded cheddar cheese over the top. Cover the skillet with a lid or transfer the dish to a 375°F (190°C) oven for a few minutes until the cheese is melted and bubbly.

8. **Serve:** Garnish with your favorite toppings like sliced pickles, diced tomatoes, or red onion. Serve immediately.
9. **Tips for Success:** Don't Overcook the Beef: Cook the ground beef just until it's no longer pink. You'll be simmering it in the sauce, so you want to avoid it becoming tough.
10. **Drain the : Grease:** Be sure to drain the excess grease from the ground beef after browning. This will prevent your final dish from being greasy.
11. **Don't : Forget the Salt:** While I didn't include salt in the ingredients, remember to season your ground beef as it cooks. Salt and pepper are your friends here.
12. **Freshly : Grated Cheese:** For the best melt and flavor, grate your own cheese from a block. Pre-shredded cheese often has anti-caking agents that can prevent it from melting smoothly.
13. **Serving Suggestions and Pairings:** This Bacon Cheeseburger Rice Stack is a hearty, all-in-one meal. You can serve it as is, or with a simple side salad to add some freshness. It also pairs perfectly with some crispy french fries or onion rings on the side. For a beverage pairing, a cold soda or even a light beer would be great.
14. **Nutritional Information (per serving, approximate):**
Calories: 650 kcal
15. **Carbohydrates:** 45g
16. **Protein:** 35g
17. **Fat:** 35g
18. **Saturated : Fat:** 15g
19. **Cholesterol:** 110mg
20. **Sodium:** 1200mg
21. **Fiber:** 2g
22. **Sugar:** 8g
23. **Disclaimer:** Nutritional values are estimates and can vary based on specific ingredients and portion sizes.
24. **Storage and Leftover Tips:** This dish is fantastic for leftovers! Simply store it 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 a skillet on the stovetop over low heat until heated through. You may need to add a splash of milk to loosen the sauce.
25. **More Recipes You'll Love:** If you enjoy easy, savory, and satisfying meals, you'll want to check out some of these other fantastic recipes:

SWAPS & NOTES

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Bacon: Pre-cooked bacon bits are a great shortcut, but nothing beats the flavor of freshly cooked, crispy bacon.

Soup: Don't like cream of mushroom?

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