

Bacon Cheeseburger Mac 'n' Cheese Casserole: The Ultimate Comfort Food Mashup

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OVEN
350°F

TIME
45 min

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INGREDIENTS

- 1 lb elbow macaroni
- 1 lb ground beef
- 8 slices bacon, cooked and crumbled
- 1 small onion, diced
- 2 cloves garlic, minced
- 2 cups shredded cheddar cheese
- 1 cup shredded mozzarella cheese
- 1 cup milk
- 1/2 cup sour cream
- 1/4 cup ketchup
- 1 tbsp Worcestershire sauce
- Salt and black pepper to taste
- 1/2 cup breadcrumbs
- 2 tbsp melted butter

Swaps and Notes:

Ground Beef: I prefer a ground beef with a fat content of 80/20 for the juiciest results. You can use a leaner beef, but you might want to add a splash of olive oil to the pan when you cook the meat.

Bacon: A thick-cut bacon will give you a heartier flavor and texture. Cook it to your desired crispiness and be sure to crumble it finely.

Cheese: The combination of cheddar and mozzarella gives you both great flavor and a perfect melt. You can use any cheese blend you love, but make sure it's a good melting cheese.

Macaroni: Elbow macaroni is a classic for a reason. The small shape holds the sauce and meat well. You can also use another small pasta like shells or rotini.

Step-by-Step Instructions:

Prep the Oven and Pasta: Preheat the oven to 350°F (175°C). Cook the macaroni according to the package instructions until al dente. Drain and set aside.

Cook the Meat and Veggies: In a large skillet or Dutch oven, cook the ground beef over medium-high heat until it is browned. Drain any excess grease. Add the diced onion and minced garlic, cooking until they are softened. Stir in the crumbled bacon.

Make the Cheese Sauce: In a separate bowl, mix together the shredded cheddar cheese, shredded mozzarella cheese, milk, sour cream, ketchup, and Worcestershire sauce. Season with salt and black pepper to taste.

Combine Everything: Add the cooked macaroni to the skillet with the beef mixture. Pour the cheese sauce over everything, stirring to combine.

Assemble the Casserole: Transfer the mixture to a greased 9x13-inch casserole dish. In a small bowl, mix the breadcrumbs with the melted butter.

Sprinkle the breadcrumb mixture evenly over the top of the casserole.

Bake: Bake in the preheated oven for 25-30 minutes, or until the casserole is bubbly and the topping is golden brown.

Serve: Let the casserole cool for a few minutes before serving. This helps it set up and makes it easier to slice.

Tips for Success:

Grate Your Own Cheese: For the best melt, I highly recommend grating a block of cheese yourself. Pre-shredded cheese often contains anti-caking agents that can make the sauce grainy.

Don't Overcook the Pasta: Cook your pasta just until al dente. It will continue to cook in the oven, and you don't want it to become mushy.

Drain the Grease: Draining the grease is crucial for a clean, savory flavor.

Serve Immediately: This casserole is best served hot and fresh from the oven while the cheese is still gooey and the topping is crispy.

Serving Suggestions and Pairings:

Nutritional Information (per serving, approximate):

Calories: 750 kcal

DIRECTIONS

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2. **Cook the : Meat and Veggies:** In a large skillet or Dutch oven, cook the ground beef over medium-high heat until it is browned. Drain any excess grease. Add the diced onion and minced garlic, cooking until they are softened. Stir in the crumbled bacon.
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11. Serve : Immediately: This casserole is best served hot and fresh from the oven while the cheese is still gooey and the topping is crispy.
12. Serving Suggestions and Pairings: This Bacon Cheeseburger Mac 'n' Cheese Casserole is a meal in itself. It's rich, savory, and incredibly satisfying. You can serve it with a simple side of pickles or a fresh green salad to add some freshness. For a fun, party spread, it would go perfectly with other cheesy, indulgent snacks like a crockpot nacho dip or a platter of easy cheesy chicken sliders.
13. Nutritional Information (per serving, approximate):
Calories: 750 kcal
14. Carbohydrates: 60g
15. Protein: 40g
16. Fat: 40g
17. Saturated : Fat: 20g
18. Cholesterol: 120mg
19. Sodium: 1200mg
20. Fiber: 4g
21. Sugar: 10g
22. Disclaimer: Nutritional values are estimates and can vary based on specific ingredients and portion sizes.
23. Storage and Leftover Tips: Leftovers of this casserole are fantastic! Store them in an airtight container in the refrigerator for up to 3 days. To reheat, you can warm individual slices in the microwave or place them in a hot oven (350°F / 175°C) until heated through.
24. More Recipes You'll Love: If you enjoy easy, cheesy, and satisfying comfort foods, you might also like these other recipes:
25. This : Dorito Casserole is my favorite weeknight dinner shortcut

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

Original recipe: <https://chefmaniac.com/bacon-cheeseburger-mac-n-cheese-casserole-the-ultimate-comfort-food-mashup/>