

Buffalo Ranch Bacon Cheeseburger Mac: The Ultimate Comfort Food Mashup

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30 min

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ChefManiac

INGREDIENTS

- 1 pound ground beef
- 8 slices bacon, cooked and crumbled
- 1 box macaroni noodles
- 1 cup shredded cheddar cheese
- 1/2 cup buffalo sauce
- 1/4 cup ranch dressing
- Salt and black pepper to taste

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.

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.

Cheese: Cheddar cheese is a classic for a reason, but you can also use Monterey Jack, Colby, or a mix of cheeses.

Buffalo Sauce and Ranch Dressing: You can adjust the amount of buffalo sauce and ranch dressing to your desired level of heat and creaminess.

Step-by-Step Instructions:

Cook the Macaroni: Cook the macaroni noodles according to the package instructions until al dente. Drain and set aside.

Cook the Ground Beef: In a large skillet or Dutch oven, cook the ground beef over medium-high heat until it is browned and cooked through. Season with salt and pepper. Drain any excess grease.

Add the Bacon: Add the cooked and crumbled bacon to the skillet with the ground beef, stirring to combine.

Make the Sauce: Reduce the heat to low. Pour in the buffalo sauce and ranch dressing, stirring well to coat the meat mixture.

Combine Everything: Add the cooked macaroni noodles to the skillet, stirring to combine with the meat mixture.

Melt the Cheese: Sprinkle the shredded cheddar cheese on top of the mixture, then cover the skillet and let it sit for a few minutes until the cheese is melted and gooey.

Serve: Serve the Buffalo Ranch Bacon Cheeseburger Mac hot, garnished with extra bacon and a drizzle of ranch dressing, if desired.

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 hot sauce, 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 dish is best served hot and fresh from the skillet while the cheese is still gooey.

Serving Suggestions and Pairings:

Nutritional Information (per serving, approximate):

Calories: 750 kcal

Carbohydrates: 60g

Protein: 40g

Fat: 40g

Saturated Fat: 20g

Cholesterol: 120mg

Sodium: 1200mg

DIRECTIONS

1. **Cook the : Macaroni:** Cook the macaroni noodles according to the package instructions until al dente. Drain and set aside.
2. **Cook the : Ground Beef:** In a large skillet or Dutch oven, cook the ground beef over medium-high heat until it is browned and cooked through. Season with salt and pepper. Drain any excess grease.
3. **Add the : Bacon:** Add the cooked and crumbled bacon to the skillet with the ground beef, stirring to combine.
4. **Make the : Sauce:** Reduce the heat to low. Pour in the buffalo sauce and ranch dressing, stirring well to coat the meat mixture.
5. **Combine : Everything:** Add the cooked macaroni noodles to the skillet, stirring to combine with the meat mixture.
6. **Melt the : Cheese:** Sprinkle the shredded cheddar cheese on top of the mixture, then cover the skillet and let it sit for a few minutes until the cheese is melted and gooey.
7. **Serve:** Serve the Buffalo Ranch Bacon Cheeseburger Mac hot, garnished with extra bacon and a drizzle of ranch dressing, if desired.
8. **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.
9. **Don't : Overcook the Pasta:** Cook your pasta just until al dente. It will continue to cook in the hot sauce, and you don't want it to become mushy.
10. **Drain the : Grease:** Draining the grease is crucial for a clean, savory flavor.

11. **Serve :** Immediately: This dish is best served hot and fresh from the skillet while the cheese is still gooey.
12. **Serving Suggestions and Pairings:** This Buffalo Ranch Bacon Cheeseburger Mac 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.
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15. **Protein:** 40g
16. **Fat:** 40g
17. **Saturated :** Fat: 20g
18. **Cholesterol:** 120mg
19. **Sodium:** 1200mg
20. **Fiber:** 4g
21. **Sugar:** 5g
22. **Disclaimer:** Nutritional values are estimates and can vary based on specific ingredients and portion sizes.
23. **Storage and Leftover Tips:** Leftovers of this dish are fantastic! Store them in an airtight container in the refrigerator for up to 3 days. To reheat, you can warm individual portions in the microwave or in a skillet on the stovetop with a splash of milk to add moisture.
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

SWAPS & NOTES

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TIPS FOR SUCCESS

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