

The Perfect Weeknight Indulgence: Loaded Bacon Cheeseburger Pasta

When I'm craving something



LOADED BACON
CHEESEBURGER PASTA

TIME
30 min

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INGREDIENTS

1 lb pasta (penne, rotini, or macaroni work best)

1 lb ground beef

1 cup shredded cheddar cheese

$\frac{1}{2}$ cup cooked bacon bits

1 cup heavy cream

$\frac{1}{2}$ cup beef broth

1 tablespoon ketchup

1 teaspoon mustard

1 teaspoon garlic powder

$\frac{1}{2}$ teaspoon onion powder

$\frac{1}{2}$ teaspoon smoked paprika

Salt and pepper to taste

Step-by-Step Instructions:

1. Cook the Pasta:

2. Brown the Beef:

3. Build the Cheeseburger Sauce:

Garlic powder

Onion powder

Smoked paprika

Ketchup and mustard - For that classic cheeseburger flavor.

Heavy cream and beef broth - To make a rich, silky sauce.

4. Combine and Melt:

5. Serve and Garnish:

Pro Tips for the Best Bacon Cheeseburger Pasta:

Use freshly shredded cheddar cheese - It melts smoother and makes the sauce extra creamy.

Prefer spice? Add diced jalapeños or a dash of hot sauce to the sauce.

Swap the beef - Ground turkey or ground chicken works just as well if you're looking for a lighter version.

Add some crunch - Top with crispy fried onions for a fun twist.

Make it ahead - The sauce can be prepped in advance and reheated with the pasta just before serving.

What to Serve with This Pasta:

A simple green salad with ranch or balsamic dressing to cut through the richness.

Garlic bread or soft dinner rolls - Perfect for scooping up every bit of sauce.

Pickles on the side - They add a tangy crunch that pairs surprisingly well with the burger flavors.

FAQs (From My Kitchen to Yours):

Why This Loaded Bacon Cheeseburger Pasta Belongs in Your Recipe Rotation:

DIRECTIONS

1. **Cook the Pasta:** I start by cooking the pasta according to package directions. Once it's al dente, I drain it and set it aside while the sauce comes together.
2. **Brown the Beef:** In a large skillet over medium heat, I cook the ground beef until browned, breaking it apart with a spatula. After it's fully cooked, I drain any excess fat.
3. **Build the Cheeseburger Sauce:** To the browned beef, I add:
 4. Garlic powder
 5. Onion powder
 6. Smoked paprika
 7. Ketchup and mustard - For that classic cheeseburger flavor.
 8. Heavy cream and beef broth - To make a rich, silky sauce.
9. I stir everything together and let it simmer for 3-4 minutes, allowing the flavors to meld.
10. **Combine and Melt:** I add the cooked pasta, bacon bits, and shredded cheddar cheese to the skillet. Stirring well, I make sure every bite is coated in the cheesy, creamy sauce. The cheese melts into the sauce, and the bacon brings smoky crunch to the mix.
11. **Serve and Garnish:** I serve it hot, garnished with extra bacon bits and a sprinkle of cheddar cheese on top for good measure.
12. **Pro Tips for the Best Bacon Cheeseburger Pasta:** Use freshly shredded cheddar cheese - It melts smoother and makes the sauce extra creamy.
13. **Prefer spice?** Add diced jalapeños or a dash of hot sauce to the sauce.

14. Swap the beef - Ground turkey or ground chicken works just as well if you're looking for a lighter version.
15. Add some crunch - Top with crispy fried onions for a fun twist.
16. Make it ahead - The sauce can be prepped in advance and reheated with the pasta just before serving.
17. What to Serve with This Pasta: This dish is rich and filling on its own, but if I'm serving it for a big meal, I love to pair it with:
18. A simple green salad with ranch or balsamic dressing to cut through the richness.
19. Garlic bread or soft dinner rolls - Perfect for scooping up every bit of sauce.
20. Pickles on the side - They add a tangy crunch that pairs surprisingly well with the burger flavors.
21. FAQs (From My Kitchen to Yours): Q: Can I use pre-cooked pasta for this recipe?A: Absolutely! Just make sure it's slightly undercooked so it doesn't get too soft when tossed in the sauce.
22. Q: Can this recipe be made gluten-free?A: Yes! Just swap the pasta for your favorite gluten-free variety and check that your beef broth is gluten-free.
23. Q: How long do leftovers last?A: Store leftovers in an airtight container in the fridge for up to 3 days. Reheat in a skillet with a splash of broth or cream to bring the sauce back to life.
24. Why This Loaded Bacon Cheeseburger Pasta Belongs in Your Recipe Rotation: This Loaded Bacon Cheeseburger Pasta is pure comfort food - cheesy, creamy, smoky, and hearty enough to satisfy any craving. It's the perfect weeknight meal when you want big flavor with minimal effort. Plus, it's family-friendly, great for leftovers, and totally customizable based on what you have on hand.
25. For more indulgent and creative dinner ideas, check out Chef Maniac. And if you make this recipe, I'd love to know - do you keep it classic or add your own burger-inspired twists?

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

Original recipe: <https://chefmaniac.com/the-perfect-weeknight-indulgence-loaded-bacon-cheeseburger-pasta/>