

## BBQ Bacon Cheeseburger Casserole - The Ultimate Cheesy Comfort Dish

When I want a meal that feels like



**OVEN**  
**375°F**

**TIME**  
**20 min**

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**SAVE**  
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### INGREDIENTS

- 1 lb ground beef
- 6 slices bacon, cooked and crumbled
- $\frac{1}{2}$  onion, diced
- 2 cloves garlic, minced
- 2 cups cooked pasta (elbow or rotini)
- 1 cup BBQ sauce
- $\frac{1}{2}$  cup heavy cream
- 1 $\frac{1}{2}$  cups shredded cheddar cheese
- $\frac{1}{2}$  cup mozzarella cheese
- $\frac{1}{2}$  tsp smoked paprika
- $\frac{1}{2}$  tsp salt & black pepper
- $\frac{1}{2}$  cup crispy fried onions (optional, but recommended)

#### Step-by-Step Instructions:

1. Preheat and Prep:
  2. Cook the Beef:
  3. Build the Sauce:  
BBQ sauce  
Heavy cream  
Smoked paprika, salt, and pepper
  4. Assemble the Casserole:
  5. Bake Until Bubbly:
  6. Add Crunch and Serve:
- Pro Tips for the Best BBQ Bacon Cheeseburger Casserole:  
Use thick-cut bacon for extra texture and smoky

flavor.

Add a kick by mixing some hot sauce or chopped jalapeños into the beef mixture.

Go for freshly shredded cheese for the best melt and flavor.

Make it ahead - You can assemble the casserole, cover it, and refrigerate for up to 24 hours before baking.

What to Serve With This Casserole:

A fresh green salad with ranch or vinaigrette for balance.

Cornbread or garlic bread to soak up any extra sauce.

Grilled or roasted vegetables like asparagus or zucchini for something light and fresh.

FAQs (From My Kitchen to Yours):

Why This BBQ Bacon Cheeseburger Casserole Belongs on Your Dinner Table:

## DIRECTIONS

1. **Preheat and Prep:** I preheat the oven to 375°F (190°C) and lightly grease a baking dish so the casserole doesn't stick.
2. **Cook the Beef:** In a large skillet over medium heat, I cook the ground beef along with diced onion and minced garlic until the meat is browned and the onion is soft. I make sure to drain off any excess grease for a clean, flavorful base.
3. **Build the Sauce:** Into the skillet, I stir in:
4. BBQ sauce
5. Heavy cream
6. Smoked paprika, salt, and pepper
7. I let everything simmer for a couple of minutes, then fold in the cooked pasta until it's fully coated in the smoky, creamy sauce.
8. **Assemble the Casserole:** I pour the beef and pasta mixture into the prepared baking dish and sprinkle generously with cheddar cheese, mozzarella cheese, and crumbled bacon.
9. **Bake Until Bubbly:** I bake the casserole for 15 minutes, just until the cheese is melted and bubbling.
10. **Add Crunch and Serve:** Right before serving, I top the casserole with crispy fried onions for extra crunch and flavor. Then, I serve it hot and cheesy - and watch it disappear.
11. **Pro Tips for the Best BBQ Bacon Cheeseburger Casserole:** Use thick-cut bacon for extra texture and smoky flavor.
12. **Add a kick by mixing some hot sauce or chopped jalapeños into the beef mixture.**

13. Go for freshly shredded cheese for the best melt and flavor.
14. Make it ahead - You can assemble the casserole, cover it, and refrigerate for up to 24 hours before baking.
15. What to Serve With This Casserole: This dish is hearty enough on its own, but if I'm feeding a crowd or want to round out the meal, I like to pair it with:
  16. A fresh green salad with ranch or vinaigrette for balance.
  17. Cornbread or garlic bread to soak up any extra sauce.
  18. Grilled or roasted vegetables like asparagus or zucchini for something light and fresh.
19. FAQs (From My Kitchen to Yours): Q: Can I use ground turkey or chicken instead of beef?A: Yes! Ground turkey or chicken works great if you're looking for a lighter option.
20. Q: Can this casserole be frozen?A: Definitely. Let it cool completely, cover tightly, and freeze for up to 2 months. Thaw overnight in the fridge and bake at 350°F until warmed through.
21. Q: What's the best BBQ sauce to use?A: I love using a smoky, slightly sweet BBQ sauce, but spicy or tangy sauces also work great - it all depends on your flavor preference.
22. Why This BBQ Bacon Cheeseburger Casserole Belongs on Your Dinner Table: This BBQ Bacon Cheeseburger Casserole is the definition of comfort food - it's cheesy, smoky, creamy, and loaded with flavor in every bite. Whether you're cooking for a weeknight dinner, feeding a crowd at a potluck, or just craving something warm and indulgent, this casserole delivers. It's quick, easy, and full of those classic cookout flavors we all love - with minimal effort and maximum reward.
23. For more bold, comforting recipes, check out : Chef Maniac. And if you try this casserole, I'd love to know - do you add your own twist, or keep it classic? Either way, it's bound to be a hit!

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

Original recipe: <https://chefmaniac.com/bbq-bacon-cheeseburger-casserole-the-ultimate-cheesy-comfort-dish/>