

The Bacon Lasagna Burger: A Delicious Fusion of Comfort Classics

If you're a fan of comfort food and love to push culinary boundaries, this



TIME
3-4 min

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INGREDIENTS

1 lb ground beef (80/20 blend)

Salt and pepper, to taste

4 slices of crispy bacon

4 burger buns, toasted

8 lasagna noodles, cooked

1 cup marinara sauce

1 cup ricotta cheese

1 cup shredded mozzarella cheese

1/4 cup grated Parmesan cheese

1 teaspoon Italian seasoning

1 egg (for ricotta mixture)

Optional: fresh basil for garnish

Instructions:

Prepare the Lasagna Layer In a mixing bowl, combine ricotta cheese, Parmesan cheese, Italian seasoning, and the egg. Mix until smooth.

Spread marinara sauce on each cooked lasagna noodle and add a dollop of the ricotta mixture. Sprinkle with shredded mozzarella, then roll up the noodles tightly. Slice each roll into two bite-sized pieces.

Cook the Burgers Season the ground beef with salt and pepper, then shape into four patties.

Cook the patties in a skillet or on a grill over medium-high heat for 3-4 minutes per side, or until they reach your desired level of doneness.

Assemble the Bacon Lasagna Burger Place a cooked

burger patty on the bottom half of a toasted bun.

Add a slice of crispy bacon, two lasagna roll slices, and a spoonful of marinara sauce. Sprinkle additional mozzarella cheese on top if desired.

Finish with the top bun and secure with a skewer if needed.

Serve Hot Garnish with fresh basil for a touch of elegance and serve alongside fries or a crisp salad.

Tips for the Perfect Bacon Lasagna Burger:

Customize the Lasagna Filling: Add spinach or mushrooms for a veggie twist.

Choose Quality Cheese: Fresh mozzarella and Parmesan elevate the flavors.

Layer Strategically: Place the lasagna rolls carefully to ensure the burger holds together when eaten.

Why This Recipe Stands Out:

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12. Why This Recipe Stands Out: The Bacon Lasagna Burger is more than just a meal-it's an experience. Combining

the indulgent flavors of lasagna with the classic appeal of a burger, it's a dish that's sure to impress at any gathering or satisfy your cravings for something extraordinary.

13. Try this recipe out and let me know how much you love it! Don't forget to visit I Wuv Cooking for more creative and delicious recipes like this.

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

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