

Smoky BBQ Bacon Cheeseburger Lasagna: Layers of Flavorful Indulgence

BBQ Bacon Cheeseburger Lasagna



OVEN
375°F

TIME
25 min

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Recipe Card

SAVE
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INGREDIENTS

- 1 lb ground beef
- 1 cup cooked bacon, crumbled
- 1 jar BBQ sauce
- 9 lasagna noodles, cooked
- 2 cups shredded mozzarella cheese
- 1 ½ cups shredded cheddar cheese
- 1 cup ricotta cheese
- 1 egg
- 1 tsp garlic powder
- 1 tsp onion powder
- Salt and pepper, to taste

Instructions:

Preheat the Oven: Preheat your oven to 375°F (190°C).

Prepare the Beef Mixture: In a skillet over medium heat, cook the ground beef until browned. Stir in the BBQ sauce, garlic powder, onion powder, salt, and pepper. Remove from heat and set aside.

Mix the Ricotta: In a bowl, combine the ricotta cheese, egg, and a pinch of salt. Mix until smooth.

Assemble the Lasagna: Spread a thin layer of the beef mixture in the bottom of a greased baking dish.

Add a layer of lasagna noodles.

Spread a layer of the ricotta mixture, then top with more beef mixture, crumbled bacon, mozzarella cheese, and cheddar cheese.

Repeat the layers until all ingredients are used, finishing with a generous layer of cheese on top.

Bake:Cover the dish with foil and bake for 25 minutes. Remove the foil and bake for an additional 5-10 minutes, or until the cheese is melted, bubbly, and golden.

Serve:Let the lasagna cool for 5 minutes before slicing. Serve warm and enjoy the smoky, cheesy goodness!

Tips for Success:

Use Thick-Cut Bacon: It adds more texture and flavor to the layers.

Balance the Sweetness: If your BBQ sauce is sweet, consider adding a touch of hot sauce or smoked paprika for balance.

Make It Ahead: Assemble the lasagna the night before and bake when ready for an easy dinner option.

Why It's a Must-Try:

DIRECTIONS

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13. **Why It's a Must-Try:** This BBQ Bacon Cheeseburger Lasagna is everything you love about burgers and lasagna combined into one irresistible dish. Perfect for potlucks, family dinners, or when you're craving something indulgent, it's guaranteed to be a hit.
14. **Check out!** WuvCooking for more delicious and creative recipes that bring comfort and flavor to your table.

TIPS FOR SUCCESS

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