

Loaded Bacon Cheeseburger Pasta: Comfort Food Reimagined

Loaded Bacon Cheeseburger Pasta



TIME
3-4 min

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INGREDIENTS

- 12 oz pasta (penne, rotini, or macaroni)
- 1 lb ground beef
- 6 slices bacon, cooked and crumbled
- 1 small onion, diced
- 2 cloves garlic, minced
- 1 can (14 oz) diced tomatoes, drained
- 1 cup heavy cream
- 2 cups shredded cheddar cheese
- 1/2 tsp smoked paprika
- 1/4 tsp black pepper
- Salt to taste
- 1 tbsp olive oil
- Fresh parsley (optional, for garnish)

Instructions:

Cook the Pasta Bring a large pot of salted water to a boil and cook the pasta according to the package instructions. Drain and set aside.

Cook the Ground Beef Heat olive oil in a large skillet over medium heat. Add the ground beef and cook until browned, breaking it into crumbles as it cooks. Season with smoked paprika, black pepper, and a pinch of salt.

Sauté the Aromatics Add the diced onion and minced garlic to the skillet with the beef. Cook for 3-4 minutes until the onions are soft and fragrant.

Add the Tomatoes and Cream Stir in the drained diced tomatoes and heavy cream. Simmer for 5

minutes, allowing the flavors to meld together.

Combine with Pasta Add the cooked pasta to the skillet, tossing to coat the pasta evenly with the sauce.

Add the Bacon and Cheese Stir in the crumbled bacon and shredded cheddar cheese. Mix until the cheese is melted and the pasta is fully coated in the creamy, cheesy sauce.

Serve and Garnish Transfer the pasta to serving plates or bowls and garnish with fresh parsley if desired. Serve hot and enjoy!

Tips for Perfect Bacon Cheeseburger Pasta:

Choose the Right Pasta: Short pasta like penne or rotini works best for holding the sauce.

Customize Your Add-Ins: Add pickles, jalapeños, or mushrooms for extra flavor.

Make It Healthier: Use ground turkey or chicken instead of beef, or swap heavy cream for milk with a cornstarch slurry.

Leftovers Reheat Well: This dish reheats beautifully, making it a great option for meal prep.

Why You'll Love This Recipe:

DIRECTIONS

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12. Why You'll Love This Recipe: Loaded Bacon Cheeseburger Pasta combines everything you love about comfort food into one satisfying dish. The rich, cheesy sauce clings to every piece of pasta, while the smoky bacon and savory beef add layers of flavor. It's an easy, crowd-pleasing recipe that's perfect for busy weeknights or indulgent weekends.
13. Try this recipe and let me know how it turns out! Don't forget to check out more amazing ideas like this on FB Recipes.

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