

## Why This Bacon-Loaded Cheeseburger Lasagna Is My Ultimate Comfort Food Upgrade

When I first dreamed up this



**OVEN**  
**375°F**

**TIME**  
**25 min**

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**SAVE**  
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### INGREDIENTS

- 1 lb ground beef
- 12 lasagna noodles, cooked and drained
- 6 slices bacon, cooked and crumbled
- 1 small onion, finely chopped
- 3 cloves garlic, minced
- 2 cups ricotta cheese
- 1 ½ cups shredded mozzarella cheese
- 1 ½ cups shredded cheddar cheese
- ½ cup grated Parmesan cheese
- ½ cup heavy cream
- 1 cup marinara sauce
- 2 tbsp Italian seasoning
- 1 tbsp olive oil
- Salt and pepper, to taste
- Fresh parsley, chopped (for garnish)

### DIRECTIONS

- 1.** Sauté the Aromatics and Cook the Beef: In a large skillet, I heat olive oil over medium heat, then sauté the onion and garlic until soft and fragrant-about 3-4 minutes. Next, I add the ground beef, breaking it up as it browns.
- 2.** I season the beef with salt, pepper, and Italian seasoning, then stir in the marinara sauce. It smells like lasagna, but with a burger twist. I remove it from the heat and set it aside.
- 3.** Mix the Cheese Filling: In a bowl, I stir together ricotta cheese, Parmesan, and heavy cream until smooth. Then I fold in ½ cup each of mozzarella and cheddar, and season with a little salt and pepper.
- 4.** This mix is creamy, cheesy, and super flavorful-it's what sets this lasagna apart from a standard cheeseburger casserole.
- 5.** Layer It All Up: Time to build it.
- 6.** I preheat the oven to 375°F (190°C) and lightly grease a 9x13-inch baking dish. Then I begin layering:
- 7.** A thin layer of the beef mixture on the bottom
- 8.** lasagna noodles, side by side
- 9.** Half the cheese mixture, spread evenly
- 10.** A sprinkle of crumbled bacon
- 11.** Repeat this layering once more, then finish with a final layer of noodles and the remaining beef mixture on top.
- 12.** Cheese It Up: To finish, I sprinkle the rest of the mozzarella and cheddar over the top. This creates that gooey, golden layer that makes every forkful irresistible.

13. Bake to Perfection: I cover the lasagna with foil and bake it for 25 minutes, then uncover and bake for another 10-15 minutes, until the cheese is bubbly and starting to brown.
14. The smell coming out of the oven? Next level.
15. Rest and Serve: I let it cool for 5-10 minutes before slicing. This helps it hold together (and saves you from burning your mouth).
16. I garnish with chopped parsley for a pop of freshness, then dive in.

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

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