

# Bacon Cheeseburger Casserole

Bacon Cheeseburger Casserole has all the flavor of a classic bacon burger combined with pasta for a hearty casserole the whole family will love.

Prep Time	Cook Time	Resting Time	Total Time
5 mins	30 mins	3 mins	38 mins



5 from 2 votes

Course: Main Course    Cuisine: American

Keyword: Bacon Cheeseburger Casserole    Servings: 6

Calories: 1014kcal    Author: Ned Adams

## Equipment

- 12-inch cast iron skillet

## Ingredients

- 8 oz. elbow macaroni (any small pasta)
- 1 lb bacon chopped
- 2 tbsp. bacon grease (butter or oil will work too)
- ½ cup onions finely diced
- 1½ lbs. ground beef
- ½ tsp. salt +/-, to taste
- ½ tsp. pepper +/-, to taste
- ½ tsp. granulated garlic (or powdered, not garlic salt)
- 1 tsp. paprika

## Cheeseburger Sauce

- 1½ cups beef broth
- 4 tsp. Worcestershire sauce
- ¼ cup ketchup
- 4 tbsp. yellow mustard
- 2½ tbsp. dill pickle juice (brine from a jar)
- 1 tsp. cornstarch (OPTIONAL)

## Casserole Mix-ins

- ¼ cup dill pickle relish (or finely diced dill pickles)
- 4 oz. mozzarella cheese grated/shredded
- 4 oz. cheddar cheese grated/shredded

## Instructions

1. Preheat the oven to 350°F.
2. Cook the macaroni according to package directions EXCEPT stop cooking one minute before it should be done.
3. Heat the skillet over medium-high heat.
4. Cook the chopped bacon, reserving 2 tbsp. renderings once done, drain the rest; set aside.

5. In the same skillet, return to medium-high heat.
6. Add the reserved bacon renderings and onions, cook for one minute.
7. Crumble the ground beef into the skillet, stirring to mix in the onions.
8. Add the salt, pepper, garlic, and paprika.
9. Cook about 5 minutes or until done, drain any renderings.
10. In a medium bowl, combine the beef broth, Worcestershire sauce, ketchup, mustard, pickle juice, and cornstarch; whisk until combined; set aside.
11. Once the beef is cooked, remove from heat.
12. Add the bacon and the cooked/drained pasta to the skillet, mixing it completely into the seasoned beef.
13. Over medium heat, pour in the liquid mixture, stir to combine.
14. Stir in the pickle relish and the mozzarella cheese.
15. Cook until it starts to bubble and the sauce begins to thicken; about 5 minutes.
16. Sprinkle the cheddar cheese to the top.
17. Place the skillet in the oven uncovered and cook until the cheese is melted; 7-10 minutes.
18. Serve and enjoy.

## Notes

Cornstarch is optional if you want a tighter/thicker sauce.

## Slow Cooker Bacon Cheeseburger Casserole

This casserole will work well in the slow cooker, especially if you prep the night before and toss it together in the morning. Read over the regular directions first before beginning these alternative directions.

Cook the noodles according to package direction, but stop ONE minute before the time indicated. Drain and toss with a bit of olive oil to prevent clumping. Allow to cool, then seal in an airtight container and place in the refrigerator (if prepping ahead, otherwise do this before the end of cooking time and omit the oil.)

Cook the bacon in a large cast iron skillet, set aside. Quickly sear the ground beef with the onions and spices in the same skillet; drain the renderings. The beef doesn't need to be fully cooked, it will finish cooking in the slow cooker. Mix the meats together. Allow to cool, then seal in an airtight container and place in the refrigerator (if prepping ahead, otherwise toss it in the slow cooker.)

Mix the sauce ingredients together, seal in an airtight container and place in the refrigerator if prepping ahead; otherwise toss it in the slow cooker with the meats and mix well.

Once the sauce and meats are in the slow cooker, stir in the pickle relish and the mozzarella cheese. Place the lid. Cook on LOW for 4 hours.

After the cooking time, open the lid and stir in the cooked noodles. Once combined, sprinkle the cheddar cheese over the top. Replace the lid and cook for an additional 30-60 minutes. Serve and enjoy.

### **Nutrition**

Calories: 1014kcal | Carbohydrates: 50g | Protein: 45g | Fat: 69g | Saturated Fat: 27g | Cholesterol: 170mg | Sodium: 2007mg | Potassium: 849mg | Fiber: 2g | Sugar: 13g | Vitamin A: 1023IU | Vitamin C: 4mg | Calcium: 291mg | Iron: 4mg