



# Loaded Bacon Cheeseburger Pasta



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## Introduction

If you're looking for a delicious and hearty meal that combines the classic flavors of a loaded bacon cheeseburger with the comfort of pasta, then Loaded Bacon Cheeseburger Pasta is the perfect dish for you. This creamy, cheesy, and meaty pasta dish is not only satisfying but also simple to prepare, making it ideal for a weeknight dinner or a family gathering. In under 30 minutes, you can whip up a dish that will please both kids and adults alike!

## Detailed Ingredients with measures

- 8 oz rotini pasta
- 1 lb ground beef
- 6 strips of bacon cooked and crumbled
- 1 cup shredded cheddar cheese
- 1/2 cup cream cheese
- 1/2 cup beef broth
- 1/4 cup ketchup
- 1 tbsp mustard
- 1 tsp garlic powder
- 1 tsp onion powder
- Salt and pepper to taste
- Fresh parsley optional garnish

## Prep Time

10 minutes

## Cook Time, Total Time, Yield

Cook Time: 15 minutes

Total Time: 25 minutes

Yield: 4 servings

Indulge in a rich, comforting dish that brings together all your favorite flavors in a single bowl. This Loaded Bacon Cheeseburger Pasta is sure to become a family favorite!



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# Detailed Directions and Instructions

## Step 1: Cook the Pasta

Cook the rotini pasta according to the package instructions. Once done, drain the pasta and set it aside for later use.

## Step 2: Brown the Ground Beef

In a large skillet, cook the ground beef over medium heat. Brown the beef thoroughly, breaking it into small crumbles as it cooks. If there's excess fat after cooking, drain it off.

## Step 3: Season the Beef

Add garlic powder, onion powder, salt, and pepper to the cooked beef. Stir in the beef broth, ketchup, and mustard, mixing well.

See also [Easy No Bean Chili](#)

## Step 4: Melt in the Cream Cheese

Reduce the heat to low and add the cream cheese to the beef mixture. Stir continuously until the cream cheese has melted and the mixture is smooth.

## Step 5: Add Cheese and Bacon

Incorporate shredded cheddar cheese and crumbled bacon into the skillet. Stir until the cheese melts and everything is well combined.

## Step 6: Combine with Pasta

Toss the previously cooked rotini pasta into the skillet. Stir to ensure

the pasta is evenly coated with the cheesy beef mixture.

#### **Step 7: Serve**

Serve the Loaded Bacon Cheeseburger Pasta hot, and if desired, garnish with fresh parsley.

## **Notes**

#### **Prep Time**

10 minutes

#### **Cooking Time**

15 minutes

#### **Total Time**

25 minutes

#### **Servings**

4 servings

#### **Calories**

650 kcal per serving



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# Cook Techniques

## Boiling Pasta

Cook the rotini pasta according to the package instructions. Ensure the water is at a rolling boil before adding the pasta for even cooking.

## Ground Beef Cooking

Brown the ground beef over medium heat, breaking it into smaller crumbles for even cooking. Drain excess fat to keep the dish from becoming greasy.

## Seasoning

Add garlic powder, onion powder, salt, and pepper to the cooked beef to enhance its flavor. This step is crucial for building the base of your dish.

## Combining Sauces

Stir in beef broth, ketchup, and mustard into the seasoned beef. This mixture will create a flavorful sauce that complements the pasta.

## Melted Cheese Incorporation

Reduce heat and add cream cheese, stirring until it melts. This creates a creamy texture that blends well with the other ingredients.

See also [No-Bake Orange Creamsicle Cheesecake](#)

## Adding Cheddar and Bacon

Once the cream cheese is melted, mix in shredded cheddar cheese and crumbled bacon, allowing the cheese to melt fully for a rich flavor.

## **Tossing Pasta**

Combine the cooked rotini pasta with the cheesy beef mixture in the skillet. Stir gently to ensure the pasta is evenly coated with the sauce.

## **Garnishing**

Serve the dish hot, optionally garnished with fresh parsley for an added touch of color and flavor.

## **FAQ**

### **Can I substitute ground beef with another protein?**

Yes, you can use ground turkey, chicken, or even a plant-based protein for a healthier or vegetarian option.

### **What type of cheese can I use instead of cheddar?**

You can substitute cheddar with Monterey Jack, Gouda, or even a blend of cheeses for a different flavor profile.

### **How can I make this dish spicier?**

Add crushed red pepper flakes or diced jalapeños to the beef mixture while cooking for an extra kick.

### **Can I prepare this dish in advance?**

Yes, you can prepare it in advance and store it in the refrigerator. Reheat thoroughly before serving.

**What can I serve with Loaded Bacon Cheeseburger Pasta?**

This dish pairs well with a simple side salad or garlic bread to complement the flavors.



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## Conclusion

Loaded Bacon Cheeseburger Pasta is a delightful and hearty dish that combines the classic flavors of a cheeseburger with the comfort of pasta. This easy-to-make recipe is perfect for busy weeknights but satisfying enough for any family gathering. The blend of creamy cheese, savory bacon, and seasoned beef delivers a deliciously rich experience that will be loved by all. Enjoy this dish for a filling meal that brings everyone together at the table.

See also [Christmas Marshmallow Fluff Dessert](#)

### **More recipes suggestions and combination**

#### **Bacon Mac and Cheese**

A twist on the classic mac and cheese, this recipe includes crispy bacon bits mixed into creamy, cheesy pasta for a flavorful dish.

#### **Mushroom and Spinach Pasta**

A lighter option using sautéed mushrooms and spinach tossed in a garlic cream sauce, bringing freshness and depth to the meal.

#### **Cheesy Taco Pasta**

Combine the flavors of tacos and pasta by adding taco seasoning, ground beef, and cheddar cheese to create a deliciously unique dish.

#### **BBQ Chicken Pasta**

Shredded BBQ chicken mixed with rotini and topped with mozzarella cheese offers a smoky flavor with every bite.

### **Buffalo Chicken Pasta**

For spice lovers, this recipe features shredded chicken tossed in buffalo sauce and mixed with creamy pasta for a zesty kick.

### **Vegetable Alfredo Pasta**

This vegetarian option includes seasonal vegetables in a rich Alfredo sauce, perfect for a creamy and satisfying meal without meat.

### **Cheeseburger Quesadillas**

Enjoy the flavors of a cheeseburger in a crispy quesadilla with ground beef, cheese, and all your favorite toppings, served with dipping sauces.

### **One-Pot Chili Pasta**

A quick, hearty one-pot meal that combines chili spices with pasta for a satisfying bowl of comfort food.



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