

Choco Fever Dream

Loaded Turkey Bacon Cheeseburger Pasta

15 min Prep time	**25 min** Cook time	**40 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb ground beef
- [ ] 6 slices turkey bacon, chopped
- [ ] 12 oz penne pasta
- [ ] 1 cup shredded cheddar cheese
- [ ] 1 cup tomato sauce
- [ ] 1/2 cup heavy cream
- [ ] 1 small onion, diced
- [ ] 2 cloves garlic, minced
- [ ] 2 tbsp olive oil
- [ ] Salt and pepper to taste

Optional Toppings

- [ ] Fresh chives, sliced
- [ ] Extra shredded cheese
- [ ] Crushed red pepper flakes

Instructions

1. Bring a large pot of salted water to a boil, add the pasta, and cook until al dente; drain, reserving 1 cup of the cooking water.
2. While the pasta cooks, heat olive oil in a skillet over medium heat. Add the chopped turkey bacon and fry until crisp; remove with a slotted spoon and set aside.
3. In the same skillet, add the diced onion and sauté until translucent, then stir in the minced garlic and cook for 30 seconds.
4. Add the ground beef, breaking it up with a spoon, and brown it until no longer pink, seasoning with salt, pepper, and a pinch of smoked paprika.
5. Stir in the tomato sauce and let it simmer for 3-4 minutes; then pour in the heavy cream, mixing until the sauce turns a silky pink hue.
6. Return the crisp turkey bacon to the pan, add the cooked pasta, and toss everything together, adding reserved pasta water as needed to achieve a glossy coating.
7. Remove the pan from heat and fold in the shredded cheddar cheese until it melts completely, creating a creamy blanket over the noodles.
8. Serve hot, garnished with fresh chives, extra cheese, and a light sprinkle of red pepper flakes if desired.

Nutrition per serving

620 kcal	34 g	45 g	32 g
Calories	Protein	Carbs	Fat

Tips & notes

- For a richer flavor, sauté the bacon longer until it’s deep golden.
- If the sauce thickens too much, thin it with a splash of milk or broth.
- Taste and adjust seasoning at the end; the bacon adds salt, so pause before adding more.