Bacon Cheeseburger Pasta

Description

This pure, unadulterated comfort food is pasta simmered in a bacon and burger filled cheesy tomato sauce. It doesn't get better (or easier) than this!

Summary

Yield: 4
Prep Time: 30 minutes
Category: Pasta
Cuisine: American

Ingredients

- 1/2 lb sliced bacon
- 1 lb ground beef
- 1 onion finely chopped
- 2 clove garlic minced
- 6 oz tomato paste
- 1 cup ketchup
- 4 cup beef broth
- 1 cup water
- 2 tbsp dijon mustard
- 1 tsp worcestershire sauce
- 1 tsp salt
- 1 tsp granulated onion powder
- 1/2 tsp crushed red pepper flakes
- 1 lb small shell pasta
- 2 cup cheddar cheese grated

Instructions

Stack the bacon strips and cut down through the stack at 1/4-inch intervals. When done, you should have a pile of thin bacon strips. Put these into a large stockpot over medium-low heat, stirring frequently until the bacon is crispy. Use a slotted spoon to transfer the crispy bacon to a paper towel lined plate to drain. Pour the remaining bacon grease out of the pan (and hopefully into a jar to use in tasty things later.)

Return the pan to the heat, break up the ground beef over the bottom of the pan and add the onions to the pot. Use a sturdy wooden spoon to continually break up the beef and work the onions into the meat until the meat is no longer pink but brown. If there is a great deal of fat in the pan, carefully pour most of it off. If there's just a small amount of fat in the bottom of the pan, keep it. It's full of flavour! Return the pan to the heat again.

In a large mixing bowl, whisk together the garlic, tomato paste, ketchup, beef broth, water, mustard, Worcestershire sauce, salt, and onion and garlic powders. Pour this over the browned beef. Stir well, raise the heat to high and bring the mixture to a boil. When it is boiling, gently stir in the dry pasta, add a lid to the pan and drop the heat to low. Cook for 10 to 12 minutes, stirring every couple of minutes to prevent the pasta from sticking. When the pasta is tender, turn off the heat, add all of the grated cheese and the the crispy bacon and stir gently until the cheese is melted in completely and the bacon is evenly distributed.

Serve hot or very warm.