

Low-Carb Bacon Cheeseburger Casserole

Indulge in a hearty and satisfying low-carb bacon cheeseburger casserole that delivers all the flavors of a classic burger without the carbs. Perfect for a quick weeknight dinner or meal prep for the week!


40 min

Total time

easy

Difficulty

550

kcal / serving

Ingredients

- 1/2 lb ground beef
- 2 slices bacon, chopped
- 1/4 cup onion, diced
- 1/4 cup bell pepper, diced
- 1/2 cup cheddar cheese, shredded
- 1 egg
- 1/4 cup heavy cream
- 1 tbsp mustard
- Salt and pepper to taste
- Optional: sliced pickles for garnish

Steps

- 1 Preheat your oven to 350°F (175°C).
- 2 In a skillet over medium heat, cook the chopped bacon until crispy. Remove and set aside, leaving the bacon grease in the pan.
- 3 Add the ground beef, onions, and bell peppers to the skillet. Cook until the beef is browned and the vegetables are tender. Drain any excess fat.
- 4 In a mixing bowl, whisk together the egg, heavy cream, mustard, salt, and pepper.
- 5 In a casserole dish, combine the cooked beef mixture with the bacon and pour the egg mixture over it. Mix well.
- 6 Top with shredded cheddar cheese and bake for 25-30 minutes, or until the cheese is bubbly and golden.
- 7 Let it cool slightly before serving. Garnish with sliced pickles if desired.