Low Carb Bacon Cheeseburger Casserole

Description

When it comes to the Fall weather, all I can think of is Comfort food. I want to make the family foods that will fill them, warm them and satisfy them.

Ingredients

- Â½ pound bacon, cooked and chopped
- 1 Â½ pounds Ground Beef, lean
- 1 small onion, yellow, diced
- 1 tsp Seasoned Salt
- 1 tsp Garlic Powder
- 2 Garlic Cloves, chopped
- 2 ounces Cream Cheese
- 2 tbsp ketchup\
- 1 tbsp Worcestershire Sauce
- Dill Pickle Chips, amount based on what your tastes are. We use 6 slices, cut in half
- 2 eggs
- Â½ cup heavy cream

- 2 cups Cheddar Cheese, shredded

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Instructions

FIRST STEP:

Preheat the oven to 350*

Cook the bacon in a skillet over medium high heat. When done, set it to the side on a paper towel to drain excess grease. Chop into pieces when slightly cooler

Drain grease from the skillet and add in the crumbled ground beef

Add onion to the hamburger

Season the Ground beef with the Seasoned Salt, Salt and Pepper

When meat is cooked thoroughly, drain the excess grease from the skillet, return the ground beef back to the skillet

Add the cream cheese, ketchup and Worcestershire Sauce and stir to combine

Spoon the meat mixture into the bottom of a 9Ã?13 baking dish

Top the meat with the chopped bacon

Place the Dill Pickle slices on top of the bacon

SECOND STEP:

In a mixing bowl, combine the eggs with the heavy cream and 1 cup of the shredded cheese

Pour mixture evenly over the top of the meat mixture

Top with the remaining Cheddar Cheese

THIRD STEP:

Place the baking dish into the preheated oven and bake for 20 minutes, until the cheese is melted

Allow to cool for 5 minutes before serving

Enjoy!

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Category

1. Oven Recipes

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