

# Homemade Hamburger Helper

By [Priya Krishna](#)



Ryan Liebe for The New York Times. Food Stylist: Simon Andrews.

**Total Time** 1 hour 15 minutes

**Rating** 4 ★★★★★ (7,465)

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## INGREDIENTS

**Yield:** 4 servings

¼ cup neutral oil, such as canola or vegetable

1 large yellow onion, diced into ½-inch pieces

Salt and black pepper

3 garlic cloves, minced

5 strips uncooked smoked bacon, finely chopped

1 pound ground beef

1 cup dry white wine

3 cups chicken stock or water

## PREPARATION

### Step 1

Heat a large (12-inch) sauté pan or Dutch oven over medium-low, and add oil and onion; season lightly with salt and pepper. (The hot sauce added in Step 6 will add a lot of flavor, so be careful not to overseason here.) Let cook until the onions turn light beige in color and begin to caramelize, 20 to 25 minutes.

### Step 2

Add garlic and cook until fragrant and starting to brown ever so slightly, about 2 minutes.

### Step 3

Increase heat to medium-high and add bacon and ground beef, using the back of a large spoon to break up the meat

¾ cup heavy cream  
¼ to ⅓ cup hot sauce  
2 teaspoons hot smoked paprika  
1 bay leaf  
8 ounces elbow pasta  
5 slices American cheese, ripped into small pieces  
1½ cups grated Cheddar  
½ cup finely chopped chives

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## RATINGS

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into smaller pieces. Continue to cook until the liquid has mostly evaporated and the meat starts to sear and develop a crust on the bottom of the pan, 12 to 15 minutes.

### Step 4

Remove pan from the heat and carefully drain off most of the fat, leaving a little in the pan to keep the meat moist.

### Step 5

Return pan to medium-high heat and add white wine, allowing it to reduce until the mixture is almost dry, about 10 minutes.

### Step 6

Add the chicken stock, heavy cream, hot sauce, paprika and bay leaf to the pan. Mix until combined and bring to a boil.

### Step 7

Once the mixture is boiling, add the pasta and cook until al dente, stirring often, about 9 minutes.

### Step 8

Reduce the heat to low and stir in both types of cheese, stirring until completely melted and sauce is thickened.

### Step 9

Remove the pan from heat, stir in chives and season to taste with salt and pepper. Serve immediately.

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## COOKING NOTES

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**Cassie W.** 4 years ago

This 4-serving gutbuster clocks in at over 1,100 calories per serving. I lightened it up by omitting the bacon, using half-