

Bacon Cheeseburger Bubble Up

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Adapted from Skinnytaste.com. If you cut it into 8 servings, it is 5 points per serving. If you cut it into 6 servings, it is 7 points per serving.

- 1 7.5 oz buttermilk biscuits
- 1 lb 96% lean ground beef, cooked
- 7 slices center cut bacon (the brand I use is 4 points for 7 slices, calculate yours!), cooked and crumbled
- 4 oz Cabot 75 Cheese, shredded, divided
- 1/4 cup sugar free ketchup
- 1/4 cup mustard
- 2 Tbsp bread crumbs
- 1/2 cup diced onions
- 1 cup dill pickles, chopped optional

1. Preheat oven to 350. Spray a 9×13 baking dish with non stick spray
2. Cut up each biscuit into 8 pieces and sprinkle them in the bottom of the baking dish.
3. In a bowl, mix cooked ground beef, ketchup, mustard, onion, bread crumbs and 2/3 of the bacon and 3 oz of the cheese.
4. Spoon meat mixture over biscuits. Bake for 20 minutes. Top with remaining cheese and bacon and return to oven for an additional 10 minutes.
5. Serve sprinkled with chopped dill pickle if desired

