

## Garlic Parmesan Bacon Cheeseburger Bombs: Bite-Sized Bliss

Garlic Parmesan Bacon Cheeseburger Bombs



**OVEN**  
**350°F**

**TIME**  
**18 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

- 1 lb ground beef
- 1/2 cup shredded cheddar cheese ?
- 1/4 cup grated Parmesan cheese ?
- 4 slices bacon, cooked and crumbled ?
- 1 can biscuit dough
- 1/4 cup melted butter ?
- 1 tsp garlic powder ?
- Fresh parsley, for garnish ?

#### Instructions:

**Preheat the Oven:** Set your oven to 350°F (175°C). Line a baking sheet with parchment paper or lightly grease it.

**Cook the Beef Mixture:** In a skillet over medium heat, brown the ground beef until fully cooked. Drain any excess grease, then stir in the shredded cheddar cheese and crumbled bacon. Mix until the cheese melts and everything is combined.

**Prepare the Biscuits:** Open the biscuit dough and flatten each biscuit into a disc. Place a spoonful of the beef mixture in the center of each disc, then fold the edges over and pinch to seal, forming a ball.

**Coat with Garlic Butter:** In a small bowl, mix the melted butter with garlic powder. Place the sealed bombs on the prepared baking sheet, seam-side down, and brush them generously with the garlic butter mixture. Sprinkle the tops with grated Parmesan cheese.

**Bake the Bombs:** Bake in the preheated oven for 15-18 minutes, or until the bombs are golden brown and cooked through.

**Garnish and Serve:** Remove from the oven and let cool slightly. Garnish with fresh parsley and serve hot.

**Tips for the Perfect Cheeseburger Bombs:**

**Customize Your Fillings:** Add diced pickles, sautéed onions, or a dollop of ketchup for extra cheeseburger flair.

**Seal Tightly:** Make sure to seal the edges of the biscuit dough well to prevent the filling from leaking out during baking.

**Crispier Bacon:** Use thick-cut bacon and cook it until extra crispy for added texture.

**Make Ahead:** Assemble the bombs in advance, refrigerate, and bake just before serving.

**Why This Recipe Stands Out:**

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11. **Why This Recipe Stands Out:** These Garlic Parmesan Bacon Cheeseburger Bombs are a show-stopping snack or meal option that's as easy to make as it is to devour. The combination of savory beef, creamy cheese, and smoky bacon wrapped in buttery biscuit dough will leave everyone reaching for seconds.
12. Try them at your next gathering or as a fun weeknight dinner, and watch them disappear in no time!

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

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