

Crispy Garlic Butter Cheeseburger Pockets: A Quick and Delicious Handheld Treat

Crispy Garlic Butter Cheeseburger Pockets



OVEN
375°F

TIME
12-15 min

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Recipe Card

SAVE
PDF

INGREDIENTS

- 1 lb ground beef
- 4 slices cooked bacon, crumbled
- 1 cup shredded cheddar cheese
- 1 can refrigerated crescent roll dough
- 2 cloves garlic, minced
- 3 tbsp unsalted butter, melted
- 1/2 tsp onion powder
- Salt and pepper to taste
- Fresh parsley for garnish

Instructions:

Preheat the Oven: Preheat your oven to 375°F (190°C). Line a baking sheet with parchment paper.

Cook the Filling: In a skillet over medium heat, cook the ground beef until browned. Season with onion powder, salt, and pepper. Remove from heat and stir in the crumbled bacon and shredded cheddar cheese until melted and combined.

Prepare the Dough: Unroll the crescent roll dough and separate it into individual triangles. Place a spoonful of the cheeseburger mixture in the center of each triangle.

Form the Pockets: Fold the crescent dough over the filling, forming a pocket. Pinch the edges together to seal tightly.

Add the Garlic Butter: Mix the melted butter with minced garlic. Brush each pocket generously with the garlic butter.

Bake to Perfection: Arrange the pockets on the prepared baking sheet. Bake for 12-15 minutes, or until the dough is golden brown and crispy.

Garnish and Serve: Remove from the oven and garnish with fresh parsley. Serve warm and enjoy these cheesy, buttery bites of goodness!

Tips for Perfect Cheeseburger Pockets:

Customize the Filling: Add sautéed onions, pickles, or a slice of tomato for extra flavor.

Seal Well: Pinch the edges tightly to prevent the filling from leaking during baking.

Serve with Dips: Pair with ketchup, mustard, or ranch for a dipping option.

Why This Recipe Stands Out:

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11. **Why This Recipe Stands Out:** These Crispy Garlic Butter Cheeseburger Pockets combine comfort food flavors with convenience. The buttery crescent dough bakes up golden and flaky, perfectly complementing the savory, cheesy filling. They're easy to make, easy to eat, and guaranteed to disappear fast!
12. Try these out and let me know how you like them. Don't forget to check out more delicious recipes on I Wuv Cooking.

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

Original recipe: <https://chefmaniac.com/crispy-garlic-butter-cheeseburger-pockets-a-quick-and-delicious-handheld-treat/>