

Indulge in Cheesy Goodness: Garlic Parmesan Bacon Cheeseburger Bombs

Get ready to take your taste buds on a flavor-packed adventure with these



OVEN
375°F

TIME
20 min

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INGREDIENTS

- 1 pound ground beef
- 1/2 cup shredded cheddar cheese
- 4 slices cooked bacon, crumbled
- 1 tablespoon garlic powder
- 1/4 cup grated Parmesan cheese
- 1 tablespoon butter, melted
- 1 can refrigerated biscuit dough
- Salt and pepper to taste

DIRECTIONS

- Preheat the : Oven:** Preheat your oven to 375°F (190°C).
- Cook the : Beef:** In a skillet over medium heat, brown the ground beef. Season with garlic powder, salt, and pepper. Cook until fully browned, then drain any excess fat.
- Mix in : Cheese and Bacon:** Remove the skillet from heat and stir in the shredded cheddar cheese and crumbled bacon until well combined.
- Prepare the : Biscuit Dough:** Open the can of refrigerated biscuit dough and separate the biscuits. Roll out each biscuit to flatten it slightly.
- Fill the : Dough:** Spoon a generous amount of the beef mixture into the center of each flattened biscuit. Carefully fold the dough around the filling to form a ball, ensuring the filling is completely enclosed.
- Arrange on : Baking Sheet:** Place the filled bombs on a baking sheet lined with parchment paper.
- Brush with : Butter:** Brush the tops of the bombs with melted butter and sprinkle with grated Parmesan cheese.
- Bake:** Bake in the preheated oven for 15-20 minutes, or until the bombs are golden brown and cooked through.
- Serve:** Allow to cool slightly before serving. Enjoy your delicious Garlic Parmesan Bacon Cheeseburger Bombs!

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

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