

Easy Cheeseburger Slider Bombs with Garlic Parmesan Butter

Garlic Parmesan Cheeseburger Bombs ???



OVEN
375°F

TIME
2 min

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INGREDIENTS

For the Cheeseburger Filling:

- 1 lb ground beef
- ¼ onion, finely chopped
- 1 cup shredded cheese (cheddar or mozzarella)
- 1 tbsp Worcestershire sauce
- 1 tbsp ketchup
- 1 tbsp mustard

Salt and pepper, to taste

For the Garlic Parmesan Butter:

- ¼ cup butter, melted
- 2 tbsp grated Parmesan cheese
- 2 garlic cloves, minced
- 1 tbsp chopped parsley
- 1 tbsp olive oil
- ¼ tsp salt

For the Bombs:

- 12 slider buns or dinner rolls

Instructions:

- 1 Make the Cheeseburger Filling:
- 2 Make the Garlic Parmesan Butter:
- 3 Assemble the Bombs:
- 4 Bake:
- 5 Serve:

Tips for Cheeseburger Bomb Success:

Serving Suggestions:

Fries or potato wedges

A side of beer cheese dip

Fresh veggie sticks with ranch

A cold drink or cheese-stuffed chicken wontons for a full snack spread

Sheet pan quesadillas for larger gatherings

Storage & Reheating:

Fridge: Store leftovers in an airtight container for up to 3 days.

Reheat: Warm in the oven at 350°F for 8-10 minutes for best texture.

Freezer: Wrap individually and freeze up to 1 month. Reheat from frozen.

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DIRECTIONS

1. **Make the Cheeseburger Filling:** In a skillet over medium heat, cook ground beef until browned. Drain excess fat. Add onion, Worcestershire sauce, ketchup, mustard, salt, and pepper. Stir well and cook for an additional 2 minutes. Let cool slightly.
2. **Make the Garlic Parmesan Butter:** In a small bowl, combine melted butter, Parmesan, garlic, parsley, olive oil, and salt. Stir and set aside.
3. **Assemble the Bombs:** Slice slider buns in half, keeping the tops and bottoms attached. Place the bottom halves in a greased baking dish. Spoon the cheeseburger filling onto each bun and top with shredded cheese. Place the top halves on and press gently. Brush the tops generously with garlic Parmesan butter.
4. **Bake:** Preheat oven to 375°F (190°C). Bake for 15-20 minutes, or until tops are golden brown and cheese is melted.
5. **Serve:** Garnish with extra parsley if desired. Serve warm with your favorite dipping sauces like ketchup, mustard, or ranch.
6. **Tips for Cheeseburger Bomb Success:** ? Use freshly shredded cheese for better melt and flavor. ? Let the filling cool slightly before assembling to avoid soggy buns. ? Customize: Add chopped pickles, bacon bits, or jalapeños for your own twist. ? Use parchment paper under the buns for easier cleanup.
7. **Serving Suggestions:** Serve these slider bombs with:
8. Fries or potato wedges
9. A side of beer cheese dip
10. Fresh veggie sticks with ranch

11. A cold drink or cheese-stuffed chicken wontons for a full snack spread
12. Sheet pan quesadillas for larger gatherings
13. Storage & Reheating: Fridge: Store leftovers in an airtight container for up to 3 days.
14. Reheat: Warm in the oven at 350°F for 8-10 minutes for best texture.
15. Freezer: Wrap individually and freeze up to 1 month. Reheat from frozen.
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22. Final Thoughts: These Garlic Parmesan Cheeseburger Bombs are everything you want in a comfort food bite: juicy beef, melty cheese, buttery buns, and an irresistible garlic finish. Serve them at parties, pack them for potlucks, or keep them all to yourself-we won't judge.
23. Give them a try and tag your cheeseburger creations-we love to see what you bake! ???

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

Original recipe: <https://chefmaniac.com/easy-cheeseburger-slider-bombs-with-garlic-parmesan-butter/>