

Garlic Parmesan Cheeseburger Bombs - Baked, Buttery, and Loaded with Flavor

Garlic Parmesan Cheeseburger Bombs Recipe



OVEN
375°F

TIME
20 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

For the Cheeseburger Filling:

- 1 lb ground beef
- $\frac{1}{2}$ 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:

- $\frac{1}{2}$ cup butter, melted
- 2 tbsp grated Parmesan cheese
- 2 garlic cloves, minced
- 1 tbsp chopped parsley
- 1 tbsp olive oil
- $\frac{1}{4}$ tsp salt

For the Bombs:

- 12 slider buns or dinner rolls (soft, pull-apart style recommended)

DIRECTIONS

1. Make the Cheeseburger Filling: In a skillet over medium heat, cook the ground beef until browned. Drain any excess fat. Add onion, Worcestershire sauce, ketchup, mustard, salt, and pepper. Cook for 2 more minutes, stirring to combine. Set aside to cool.
2. Make the Garlic Parmesan Butter: In a bowl, stir together melted butter, Parmesan, garlic, parsley, olive oil, and salt until well mixed.
3. Assemble the Bombs: Preheat oven to 375°F (190°C). Slice slider buns in half horizontally-keep the tops and bottoms connected if possible.
4. Place the bottom buns in a baking dish. Spoon a layer of the cooled cheeseburger mixture onto each bun, then sprinkle with shredded cheese.
5. Top with the bun lids and gently press down. Brush the tops generously with the garlic Parmesan butter.
6. Bake: Bake uncovered for 15-20 minutes, or until the tops are golden brown and the cheese is melted and bubbly.
7. Serve: Remove from the oven and garnish with extra parsley if desired. Serve warm with your favorite dipping sauces like ketchup, mustard, or aioli.

TIPS FOR SUCCESS

Let the filling cool slightly before assembling to prevent soggy buns.

Use shredded cheese, not slices-it melts more evenly.

Brush halfway through baking for extra golden, flavorful tops.

Make ahead: Assemble and refrigerate, then bake fresh the next day.

