

## These Bacon Cheeseburger Dip Bites Are Crispy, Cheesy, and Irresistible

Who says cheeseburgers have to come on a bun? These



**OVEN**  
**350°F**

**TIME**  
**12 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 1/2 lb ground beef
- 6 slices bacon, cooked and crumbled
- 1/4 cup barbecue sauce
- 1/4 cup mayonnaise
- 1 cup shredded cheddar cheese
- 1/4 cup diced onion
- 1/4 cup diced pickles
- 1/4 cup diced tomatoes
- 1 package mini fillo shells

#### Ingredient Notes & Swaps:

**Ground Beef:** Swap for ground turkey or plant-based meat to suit your needs.

**BBQ Sauce:** Use your favorite-smoky, sweet, or spicy all work.

**Cheese:** Cheddar melts beautifully, but feel free to mix in Monterey Jack or Colby.

**Fillo Shells:** You can also use wonton wrappers baked in a mini muffin tin if needed.

#### Step-by-Step Instructions:

**Preheat Oven** Set oven to 350°F and line a baking sheet with parchment.

**Cook the Beef** In a skillet, brown the ground beef over medium heat. Drain excess fat.

**Mix the Filling** In a bowl, combine the cooked ground beef, crumbled bacon, barbecue sauce, mayonnaise, cheddar cheese, onion, pickles, and tomatoes. Stir until fully combined.

Assemble the Bites Arrange mini fillo shells on the baking sheet. Spoon the mixture evenly into each shell.

Bake Bake for 10-12 minutes until the cheese is melted and the tops are bubbly and golden.

Cool & Serve Let cool slightly before serving. These bites are best served warm, straight from the oven.

Tips for Success:

Don't overfill: A heaping spoonful per shell is perfect-too much and it can overflow.

Make ahead: Mix the filling a day in advance. Assemble and bake just before serving.

Customize the flavor: Add chopped jalapeños for heat or a drizzle of ranch on top for a creamy twist.

Serving Suggestions & Pairings:

Beer Cheese Dip for extra cheesy richness

Sheet Pan Quesadillas for a full fiesta vibe

Dorito Casserole for a bold main dish

Chicken Enchiladas for a cozy, saucy pairing

Crockpot Nacho Dip for a melt-in-your-mouth sidekick

Storage & Leftovers:

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

Reheat: Warm in a 350°F oven or air fryer for 5-8 minutes until crispy again.

Freeze: Best enjoyed fresh-fillo shells can lose their texture when frozen.

## DIRECTIONS

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9. Customize the flavor: Add chopped jalapeños for heat or a drizzle of ranch on top for a creamy twist.
10. Serving Suggestions & Pairings: Round out your snack spread with:
11. Beer : Cheese Dip for extra cheesy richness
12. Sheet : Pan Quesadillas for a full fiesta vibe
13. Dorito : Casserole for a bold main dish
14. Chicken : Enchiladas for a cozy, saucy pairing
15. Crockpot : Nacho Dip for a melt-in-your-mouth sidekick
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17. Reheat: Warm in a 350°F oven or air fryer for 5-8 minutes until crispy again.
18. Freeze: Best enjoyed fresh-fillo shells can lose their texture when frozen.
19. More Recipes You'll Love: For more snackable, cheesy, and bacon-filled inspiration, check out:
20. Beer : Cheese Dip - creamy, gooey, and ready for dipping
21. Crockpot : Nacho Dip - meaty, cheesy, and always a win
22. Sheet : Pan Quesadillas - great for easy serving
23. Dorito : Casserole - loaded with flavor
24. Chicken : Enchiladas - saucy and satisfying
25. Final Thoughts: These Sweet & Smoky Bacon Cheeseburger Dip Bites are a must-make for anyone who loves bold flavors in fun, party-friendly form. They're crispy, creamy, cheesy, and packed with everything you love about a bacon cheeseburger-just in a two-bite shell.

## SWAPS & NOTES

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

Original recipe: <https://chefmaniac.com/these-bacon-cheeseburger-dip-bites-are-crispy-cheesy-and-irresistible/>