

These Cheeseburger Bombs Are Loaded with Garlic, Parmesan, and Flavor

Garlic Parmesan Cheeseburger Bombs



OVEN
400°F

TIME
20 min

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INGREDIENTS

- 1 lb ground beef
- 1/4 cup grated Parmesan cheese
- 2 cloves garlic, minced
- 1 tsp salt
- 1/2 tsp black pepper
- 1 can refrigerated biscuits
- 4 slices cheddar cheese (cut into smaller squares)
- 2 tbsp butter, melted
- 1/4 cup chopped parsley

Ingredient Notes & Swaps:

Ground Beef: Use 80/20 for the juiciest flavor or swap in ground turkey for a leaner option.

Cheddar Cheese: Sharp cheddar melts beautifully, but mozzarella or pepper jack work too.

Biscuit Dough: Crescent dough or pizza dough also works well if you prefer a different texture.

Garlic Butter: Add a pinch of red pepper flakes to the butter for extra heat.

Instructions:

Preheat oven to 400°F (200°C). Line a baking sheet with parchment paper.

Prepare filling: In a bowl, mix together the ground beef, 1/4 cup Parmesan, minced garlic, salt, and pepper.

Form bombs: Flatten each biscuit into a 4-inch round. Add a spoonful of beef mixture and a square of cheddar cheese in the center. Fold the dough

over and pinch to seal into a ball.

Arrange: Place seam-side down on the prepared baking sheet.

Make butter topping: Mix melted butter with 1/4 cup Parmesan and chopped parsley.

Brush & bake: Brush bombs with butter mixture and bake for 15-20 minutes, or until golden brown and cooked through.

Serve hot, optionally brushing with more butter and a sprinkle of extra Parmesan.

Tips for Success:

Don't overfill: A little filling goes a long way-overstuffing can cause leakage.

Seal well: Pinch the dough edges firmly to prevent them from opening during baking.

Want a crispier crust? Bake an extra 2-3 minutes or broil briefly.

Make ahead: Assemble and refrigerate unbaked bombs up to 24 hours in advance.

Serving Suggestions & Pairings:

Dip them in Beer Cheese Dip for the ultimate flavor bomb combo.

Serve with a tray of Totchos for a cheesy, crispy side.

Add Sheet Pan Quesadillas for a fast way to feed a group.

Kick off the party with Crockpot Nacho Dip.

Round it out with Dorito Casserole for next-level comfort food synergy.

Storage & Leftovers:

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

DIRECTIONS

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8. **Tips for Success:** Don't overfill: A little filling goes a long way-overstuffing can cause leakage.
9. **Seal well:** Pinch the dough edges firmly to prevent them from opening during baking.
10. **Want a crispier crust?** Bake an extra 2-3 minutes or broil briefly.
11. **Make ahead:** Assemble and refrigerate unbaked bombs up to 24 hours in advance.
12. **Serving Suggestions & Pairings:** Pair your cheeseburger bombs with crowd-pleasing sides and dips for a full spread:
13. Dip them in : Beer Cheese Dip for the ultimate flavor bomb combo.

14. Serve with a tray of : Totchos for a cheesy, crispy side.
15. Add : Sheet Pan Quesadillas for a fast way to feed a group.
16. Kick off the party with : Crockpot Nacho Dip.
17. Round it out with : Dorito Casserole for next-level comfort food synergy.
18. Storage & Leftovers: Fridge: Store in an airtight container for up to 3 days.
19. Reheat in a toaster oven or 350°F oven for best texture.
20. Freeze before or after baking. Thaw in the fridge and reheat until warmed through.
21. More Recipes You'll Love: Beer Cheese Dip - The ultimate dip to pair with savory bites.
22. Totchos - Crispy, cheesy, and snackable.
23. Sheet : Pan Quesadillas - Great for big batches.
24. Dorito : Casserole - Bold, cheesy, and nostalgic.
25. Crockpot : Nacho Dip - A set-it-and-forget-it creamy hit.

SWAPS & NOTES

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

Original recipe: <https://chefmaniac.com/these-cheeseburger-bombs-are-loaded-with-garlic-parmesan-and-flavor/>