

## These Spicy Beef and Cheese Pretzel Bombs Are Unbelievably Addictive

Meet your new favorite appetizer, snack, and game-day MVP:



**OVEN**  
**375°F**

**TIME**  
**3 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 1 lb ground beef
- 1/2 cup Korean chili crisp sauce
- 1 cup shredded cheddar cheese
- 1 can refrigerated biscuit dough
- 1/4 cup baking soda
- 2 cups water
- 1 egg, beaten
- Sesame seeds, for garnish

### DIRECTIONS

- 1.** Preheat the Oven: Set your oven to 375°F. Line a baking sheet with parchment paper.
- 2.** Cook the Filling: In a skillet over medium heat, brown the ground beef until cooked through. Drain excess fat. Stir in the Korean chili crisp sauce and let simmer for 2-3 minutes. Remove from heat and let cool slightly.
- 3.** Prepare the Dough: Flatten each biscuit into a 3-inch round. Spoon about 1 tablespoon of the beef mixture and a sprinkle of cheddar cheese into the center.
- 4.** Shape into Bombs: Fold the edges up and around the filling, pinching to seal completely. Roll into a smooth ball.
- 5.** Pretzel Bath: In a small pot, bring 2 cups of water to a boil. Stir in baking soda (careful-it will bubble up). Boil each stuffed bomb for 1-2 minutes, then remove with a slotted spoon and place on the baking sheet.
- 6.** Bake: Brush each bomb with beaten egg and sprinkle with sesame seeds. Bake for 15-20 minutes or until golden brown.
- 7.** Serve: Let cool slightly and serve warm - preferably with a dipping sauce or extra chili crisp on the side!

### SWAPS & NOTES

**Korean Chili Crisp** : Look for it in the international aisle - brands like Lao Gan Ma or Momofuku Chili Crunch work great.

**Cheese** : Sharp cheddar melts beautifully, but pepper jack adds even more kick.

**Biscuit Dough** : Crescent roll dough or pizza dough also work in a pinch.

**Beef** : Ground turkey or plant-based meat are easy substitutions.

## TIPS FOR SUCCESS

Don't Overfill : It's tempting, but too much filling makes sealing difficult.

Chill Before Boiling : If the dough feels soft, refrigerate stuffed bombs for 10 minutes before boiling.

Use a Slotted Spoon : This makes transferring the boiled bombs super easy.

Prep Ahead : Assemble bombs and refrigerate (uncooked) for up to a day before baking.

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

Original recipe: <https://chefmaniac.com/these-spicy-beef-and-cheese-pretzel-bombs-are-unbelievably-addictive/>