

## Garlic Butter Cheeseburger Rollups - A Savory Twist on a Classic Favorite

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**OVEN**  
**375°F**

**TIME**  
**15 min**

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### INGREDIENTS

For the Filling:

- 1 pound ground beef
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- Salt and pepper, to taste
- 1 cup shredded cheddar cheese
- 1 tablespoon Worcestershire sauce

For the Rollups:

- 1 package refrigerated crescent roll dough
- 2 tablespoons unsalted butter, melted
- 2 cloves garlic, minced
- Fresh parsley, chopped (for garnish)

### DIRECTIONS

1. Step 1: Prepare the Filling: Heat a skillet over medium heat and cook the ground beef until browned. Drain any excess fat.
2. Add garlic powder, onion powder, : Worcestershire sauce, salt, and pepper. Stir to coat evenly and cook for another 2 minutes.
3. Remove from heat and stir in shredded cheese until melted and fully combined.
4. Step 2: Assemble the Rollups: Preheat oven to 375°F (190°C) and line a baking sheet with parchment paper.
5. Unroll crescent dough and separate into triangles.
6. Place a spoonful of the beef mixture at the wide end of each triangle.
7. Roll up tightly from the wide end to the point, tucking in the filling.
8. Step 3: Bake and Finish: In a small bowl, mix melted butter with minced garlic.
9. Place rollups on baking sheet and brush tops with garlic butter.
10. Bake for 12-15 minutes until golden and puffed.
11. Remove from oven, sprinkle with chopped parsley, and serve warm.

### SWAPS & NOTES

**Cheese options :** Use mozzarella, pepper jack, or American slices for a flavor change.

**Beef :** Swap for ground turkey or plant-based crumbles for a lighter or vegetarian version.

**Dough :** Crescent dough is classic, but puff pastry can give a fancier twist.

**Extra flavor :** Add a pickle slice or dab of ketchup inside each roll for full burger vibes.

## TIPS FOR SUCCESS

Don't overfill the rolls-just a heaping tablespoon per triangle keeps them from bursting.

Use a silicone brush for even butter application.

For extra crunch, sprinkle with sesame seeds before baking.

Serve hot for best melt and texture, but they reheat well too.

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

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