

Garlic Butter Bacon Cheeseburger Rollups - A Fun, Flavorful Twist on a Classic

Garlic Butter Bacon Cheeseburger Rollups



OVEN
375°F

TIME
3-5 min

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INGREDIENTS

to create these incredibly flavorful and fun Garlic Butter Bacon Cheeseburger Rollups:

DIRECTIONS

1. Steps for the : Recipe
2. Let's get these fun and flavorful rollups baked!
3. Prepare : Oven & Pan:
4. Preheat your oven to 375°F (190°C). Line a large baking sheet with parchment paper.
5. Cook : Cheeseburger Filling:
6. In a large skillet, heat the olive oil over medium-high heat. Add the ground beef and cook, breaking it up with a spoon, until it's fully browned. Drain any excess fat.
7. Add : Aromatics & Seasonings:
8. Add the finely diced onion to the skillet with the browned beef. Cook for 3-5 minutes until the onion is softened. Stir in the garlic powder, onion powder, salt, and black pepper. Cook for another minute until fragrant.
9. Add : Sauces:
10. Remove the skillet from the heat. Stir in the ketchup, mustard, and Worcestershire sauce until the mixture is well combined. Set aside to cool slightly.
11. Prepare : Garlic Butter:
12. In a small bowl, whisk together the melted unsalted butter, minced garlic (or garlic powder), and chopped fresh parsley (if using). Set aside.
13. Unroll : Dough:
14. Unroll the seamless dough sheet onto your prepared baking sheet. If using crescent roll dough, unroll and carefully pinch together all seams to form a solid rectangle.
15. Brush : Dough:

16. Lightly brush the entire surface of the dough with about half of the prepared garlic butter.
17. Layer : Cheese & Filling:
18. Arrange the cheese slices evenly over the dough, leaving a small border (about 1/2 inch) along one long edge. Evenly spread the cooled cheeseburger filling over the cheese layer. Sprinkle about half of the crumbled cooked bacon over the filling.
19. Roll : It Up!:
20. Starting from the long edge opposite the border, carefully and tightly roll up the dough, jelly-roll style, into a log. Press the seam firmly to seal it.
21. Slice : Rollup:
22. Using a sharp knife, cut the log into 8-10 equal slices (about
23. 5 inches thick). Arrange the slices cut-side up on the baking sheet.
24. Final : Brush & Bake:
25. Brush the tops and sides of the rollups with the remaining garlic butter. Sprinkle the remaining crumbled bacon over the tops.

SWAPS & NOTES

Ground Beef: You can easily substitute ground turkey or a plant-based crumble for a leaner option.

Dough: A seamless dough sheet (often found near crescent rolls) is ideal as it requires no pinching of seams.

Regular perforated crescent roll dough can be used, but you'll need to pinch the seams together thoroughly to create a solid rectangle before cutting.

Cheese: Cheddar or American cheese are classic for cheeseburgers.

TIPS FOR SUCCESS

Cool the Filling: Allowing the meat filling to cool slightly before assembly prevents the dough from becoming greasy or tearing.

Seal the Dough Well: If using crescent rolls, ensure all seams are firmly pinched to prevent filling from leaking out.

Don't Overfill: Stick to the suggested amount of filling to ensure the rollups can be easily rolled and sealed.

Garlic Butter is Key: The garlic butter brushed on the dough and on top adds incredible flavor and a beautiful golden crust.

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

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