

Easy Cheesy Beefy Rolls: Quick Dinner or Appetizer

simplicity and irresistible appeal



OVEN
375°F

TIME
12-15 min

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INGREDIENTS

- 1 lb ground beef (lean recommended)
- 1 cup shredded cheese (cheddar or mozzarella, or a blend)
- 1 package (8 oz, typically) crescent roll dough
- 1 tsp garlic powder
- Salt and black pepper to taste

DIRECTIONS

1. Let's get these delicious : Cheesy Beefy Rolls baked!
2. Preheat : Oven: Preheat your oven to 375°F (190°C).
3. Brown & : Season Beef: In a large skillet, brown the 1 lb ground beef over medium heat. Use a spoon to break up the meat into crumbles as it cooks. Once no pink remains, drain any excess grease thoroughly. Return the cooked beef to the skillet and season with 1 teaspoon garlic powder, salt, and black pepper to taste. Stir well to combine. Remove from heat.
4. Prepare : Crescent Dough: Unroll the crescent roll dough on a clean, lightly floured surface. Separate the dough into individual triangles (sections).
5. Fill the : Rolls: Place a spoonful of the cooked, seasoned beef (about 1-2 tablespoons, depending on the size of your triangles) onto the wider end of each crescent dough section. Sprinkle a generous amount of shredded cheese (about 1-2 tablespoons) over the beef.
6. Roll : Up: Starting from the wide end, carefully roll up each crescent dough triangle towards the pointed end, encasing the beef and cheese filling inside.
7. Bake: Place the rolled-up beefy rolls seam-side down on a lightly greased baking sheet. Bake in the preheated oven for 12-15 minutes, or until the rolls are golden brown and puffed, and the cheese is melted and bubbly.
8. Serve: Remove the rolls from the oven. Allow them to cool for just a few minutes before serving hot.

SWAPS & NOTES

Ground Beef: Lean ground beef works best to avoid excess grease.

Ground turkey or a mix of ground beef and pork can also be used.

Cheese: Cheddar and mozzarella are classic choices for their flavor and meltability.

A Mexican blend, Colby Jack, or provolone would also be delicious.

TIPS FOR SUCCESS

Drain Beef Well: This prevents the rolls from becoming soggy.

Don't Overfill: Too much filling can make the rolls difficult to close and might cause them to burst during baking.

Seal Tightly: Ensure the dough is wrapped tightly around the filling to prevent cheese from leaking out.

Golden Brown: Bake until a deep golden brown for the best flavor and crispness of the crescent dough.

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

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