

## Easy Air Fryer Cheeseburger Bombs: The Ultimate Party Appetizer

Air Fryer Cheeseburger Bombs



**OVEN**  
**350°F**

**TIME**  
**15 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 1 lb ground beef
- 1 cup shredded cheddar cheese
- 1 small onion, finely chopped
- 2 cloves garlic, minced
- 1 tsp Worcestershire sauce
- Salt & pepper, to taste
- 1 package refrigerated crescent roll dough or biscuit dough
- 1 tbsp olive oil or melted butter (for brushing)
- Optional: pickles, ketchup, mustard for serving

### DIRECTIONS

- Prepare the : Filling:** In a large skillet, cook the ground beef with the finely chopped onion and minced garlic over medium heat. Break up the beef with a spatula as it cooks. Once the beef is browned and cooked through, drain any excess fat from the pan. Stir in the Worcestershire sauce, salt, and pepper to taste. Remove the skillet from the heat and let the mixture cool slightly.
- Preheat the : Air Fryer:** Set your air fryer to 350°F (175°C).
- Assemble the : Bombs:** Roll out the crescent or biscuit dough on a clean, floured surface. If you're using crescent roll dough, you can pinch the seams together to form a solid rectangle before cutting it into squares. Place a spoonful of the cooked beef mixture and a pinch of shredded cheddar cheese onto the center of each dough square or triangle.
- Seal the : Dough:** Carefully fold the dough over the filling. Pinch the edges together tightly to seal the bomb, making sure there are no holes for the cheese to escape.
- Brush and : Air Fry:** Brush the top of each cheeseburger bomb with olive oil or melted butter. This helps them get that perfect golden-brown color and crispy texture. Place the bombs in the air fryer basket in a single layer, ensuring they don't touch. You may need to cook them in batches.
- Cook to : Perfection:** Air fry for 10-12 minutes, or until the bombs are golden brown and cooked all the way through. The cooking time can vary depending on your air fryer model, so keep a close eye on them.

7. **Serve:** Remove the cheeseburger bombs from the air fryer and let them cool for a few minutes. This allows the filling to set and prevents you from burning your mouth. Serve them warm with pickles, ketchup, mustard, or your favorite dipping sauce.

## SWAPS & NOTES

**Ground Beef :** You can easily swap ground beef for ground turkey or chicken for a lighter version.

**Cheese :** Cheddar cheese is a classic choice, but feel free to experiment with other cheeses.

Pepper jack adds a nice kick, and a simple American cheese slice will give you that quintessential cheeseburger melt.

A good Colby Jack or even a blend of cheeses would also work beautifully.

## TIPS FOR SUCCESS

**Drain the Fat :** Make sure to drain the cooked ground beef thoroughly.

Excess grease can make the dough soggy.

**Seal Tightly :** This is the most important step for gooey cheese.

Pinch the seams of the dough together very well to prevent any of the filling or cheese from leaking out.

