

Garlic Parmesan Burgers with Toasted Garlic Butter Buns

The Ultimate Garlic Parmesan Cheeseburger Recipe



OVEN
350°F

TIME
5 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

1 pound ground beef: I highly suggest an 80/20 blend. The fat content is essential for a juicy burger that doesn't dry out.

1/2 teaspoon salt & 1/2 teaspoon black pepper: Simple seasoning to let the beef shine.

1 teaspoon garlic powder: For an even distribution of garlic flavor inside the patty.

4 hamburger buns: Brioche or potato buns work exceptionally well here.

4 slices mozzarella or provolone: These cheeses melt beautifully and complement the Italian-inspired flavors.

1/4 cup grated parmesan cheese: Use the finely grated stuff so it sticks to the mayo and bun.

2 tablespoons mayonnaise: This acts as the "glue" for the parmesan and adds moisture.

1 tablespoon butter: For toasting the buns.

1 teaspoon minced garlic: Fresh is best for the butter mixture!

Swaps and Notes:

The Meat: If you want a leaner option, you can use ground turkey or chicken, but I recommend adding a splash of Worcestershire sauce to keep the meat moist.

The Cheese: For a sharper bite, swap the mozzarella for a white sharp cheddar.

The Bun: If you're feeling extra, try using thick-cut Texas Toast instead of traditional buns!

Low Carb: Skip the bun and serve the patty over a bed of greens with an extra sprinkle of parmesan and a dollop of garlic aioli.

Step-by-Step Instructions:

1. Prep the Patties:
2. Sear to Perfection:
3. The Secret Garlic Butter Bun:
4. The Parmesan Finishing Touch:
5. Assemble and Serve:

Tips for Success:

Don't Press the Meat: Never press down on the patties with a spatula while they are cooking! This squeezes out all the juices and leaves you with a dry burger.

Rest Your Meat: Let the burgers rest for 2-3 minutes after taking them off the heat. This allows the juices to redistribute so they stay inside the burger instead of running all over your plate.

High Quality Parmesan: If possible, grate your parmesan fresh from a wedge. It melts better and has a much more intense flavor than the pre-shaken cans.

Serving Suggestions and Pairings:

Crispy truffle fries or sweet potato wedges.

A crisp Caesar salad to double down on the parmesan flavor.

Grilled corn on the cob with a squeeze of lime.

Nutritional Information (Per Serving):

Calories: 485 kcal

Protein: 28g

Fat: 32g

Carbohydrates: 22g

Fiber: 1g

Sodium: 650mg

DIRECTIONS

1. **Prep the Patties:** In a medium bowl, combine the ground beef, salt, pepper, and garlic powder. Mix gently with your hands-be careful not to overwork the meat, as this can lead to a tough burger. Form the mixture into 4 equal-sized patties, making a slight indentation in the center of each with your thumb to prevent them from puffing up during cooking.
2. **Sear to Perfection:** Preheat your grill or a heavy cast-iron skillet over medium-high heat. Place the patties on the heat and cook for about 4-5 minutes per side. During the final minute of cooking, place a slice of mozzarella or provolone on each patty. Cover the pan or close the grill lid for 30 seconds to ensure the cheese is perfectly melted and gooey.
3. **The Secret Garlic Butter Bun:** While the burgers rest, melt your butter in a small pan and stir in the minced garlic. Brush this fragrant mixture onto the cut sides of your hamburger buns. Place them face-down on the skillet or grill until they are golden brown and crispy.
4. **The Parmesan Finishing Touch:** Spread a thin layer of mayonnaise on the toasted side of each bun. Generously sprinkle the grated parmesan cheese over the mayo. The heat from the bun will help the cheese adhere and slightly soften.
5. **Assemble and Serve:** Place your cheesy patties onto the bottom buns. Add your desired toppings-I personally think fresh arugula and a thick slice of tomato pair perfectly with the garlic theme. Top with the parmesan-crusting bun and serve immediately.
6. **Tips for Success: Don't Press the Meat:** Never press down on the patties with a spatula while they are

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8. High : Quality Parmesan: If possible, grate your parmesan fresh from a wedge. It melts better and has a much more intense flavor than the pre-shaken cans.
9. Serving Suggestions and Pairings: These burgers are a meal in themselves, but they pair beautifully with other "pub-style" favorites. If you are feeding a larger crowd, I love serving these alongside these tochos or a fun walking taco bar.
10. For side dishes, consider:
11. Crispy truffle fries or sweet potato wedges.
12. A crisp : Caesar salad to double down on the parmesan flavor.
13. Grilled corn on the cob with a squeeze of lime.
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20. Storage and Leftover Tips: Fridge: Store cooked patties in an airtight container for up to 3 days. I recommend storing the buns separately so they don't get soggy.
21. Reheating: For the best results, reheat the patty in a toaster oven or air fryer at 350°F until warmed through. This helps maintain the texture better than a microwave.
22. Freezing: You can freeze the raw patties (separated by parchment paper) for up to 3 months. Thaw in the refrigerator before grilling.
23. More Recipes You Will Love: If you enjoyed this savory dinner, check out some of our other crowd-pleasing favorites:
24. Sheet : Pan Quesadillas - Perfect for a quick family meal.
25. Easy : Dorito Casserole - The ultimate crunchy weeknight shortcut.

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