

## Easy Beefy Garlic Butter Biscuit Bombs (Comfort Food Favorite)

If you're craving comfort food that's warm, savory, and incredibly satisfying,



**OVEN**  
**375°F**

**TIME**  
**35 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 1 lb ground beef
- 1 tbsp olive oil
- 2 garlic cloves, minced
- $\frac{1}{2}$  cup onion, chopped
- 1 (10.75 oz) can condensed cream of mushroom soup
- ... cup milk
- ... cup grated Parmesan cheese
- ... cup fresh parsley, chopped (or 1 tbsp dried)
- $\frac{1}{2}$  tsp dried thyme
- Salt, to taste
- Black pepper, to taste
- 1 (16 oz) package refrigerated biscuit dough

### DIRECTIONS

- 1.** Preheat the Oven: Preheat your oven to 375°F (190°C) and lightly grease a 9x3-inch baking dish.
- 2.** Cook the Beef: In a large skillet over medium heat, cook the ground beef with olive oil until browned.
- 3.** Drain any excess grease.
- 4.** Add Aromatics: Add the minced garlic and chopped onion to the skillet.
- 5.** Sauté for 3-5 minutes until softened and fragrant.
- 6.** Make the Creamy Filling: Stir in:
- 7.** Cream of mushroom soup
- 8.** Milk
- 9.** Parmesan cheese
- 10.** Parsley
- 11.** Thyme
- 12.** Salt and black pepper
- 13.** Cook for a few minutes until the mixture is heated through and slightly thickened.
- 14.** Prepare the Biscuit Dough: Separate the refrigerated biscuit dough into individual biscuits.
- 15.** Flatten each biscuit slightly with your hands.
- 16.** Fill the Biscuit Bombs: Place a spoonful of the beef mixture in the center of each biscuit.
- 17.** Bring the edges together and pinch to seal, forming a ball.
- 18.** Arrange in Baking Dish: Place the filled biscuit balls seam-side down in the prepared baking dish.
- 19.** Bake: Bake for 15-20 minutes, or until the biscuits are golden brown and cooked through.
- 20.** Serve: Serve warm with steamed vegetables or your

favorite side dish.

## SWAPS & NOTES

Ground beef alternatives: Ground turkey or chicken can be used for a lighter version.

Soup variations: Cream of chicken or cream of celery soup can replace cream of mushroom if preferred.

Biscuit dough: Store-bought refrigerated biscuit dough saves time, but homemade biscuit dough works as well.

Add extra cheese: A little shredded mozzarella or cheddar inside the biscuit bombs creates an extra gooey center.

## TIPS FOR SUCCESS

Seal the biscuits well: Make sure the edges are tightly pinched to prevent the filling from leaking.

Don't overfill: Too much filling can make the biscuits difficult to seal.

Use medium heat when cooking beef: This ensures the garlic and onion cook evenly without burning.

Let them cool slightly: The filling will be very hot right out of the oven.

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

Original recipe: <https://chefmaniac.com/easy-beefy-garlic-butter-biscuit-bombs-comfort-food-favorite/>