

## Oven Baked 4 Ingredient Beef Crescent Squares for Easy Weeknight Dinners

Oven Baked 4 Ingredient Beef Crescent Squares



**OVEN**  
**375°F**

**TIME**  
**18 to 22 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 1 pound ground beef, 80 to 90 percent lean
- 2 cans refrigerated crescent roll dough, 8 ounces each
- 2 cups shredded cheddar cheese, about 8 ounces
- 1 teaspoon kosher salt, or to taste

### DIRECTIONS

1. Preheat your oven to 375°F and lightly grease a 9x13-inch baking dish.
2. In a large skillet over medium heat, cook the ground beef, breaking it up as it browns, until no pink remains.
3. Drain any excess grease from the skillet.
4. Stir in the kosher salt and taste to see if it needs any adjustment.
5. Unroll one can of crescent dough and press it into the bottom of the prepared baking dish, pinching the seams together to form a solid crust.
6. Sprinkle 1 cup of shredded cheddar evenly over the bottom dough layer.
7. Spread the cooked beef evenly over the cheese.
8. Top the beef with the remaining 1 cup of cheddar cheese.
9. Unroll the second can of crescent dough and lay it over the top, gently stretching and pinching seams together as needed.
10. Bake for 18 to 22 minutes, until the top is puffed, golden brown, and the cheese is bubbling around the edges.
11. Let the dish rest for 8 to 10 minutes before slicing into squares and serving.

### SWAPS & NOTES

it serves about 6 and bakes at 375°F for roughly 18 to 22 minutes after the beef is browned and layered.

Why I Love This Recipe I love this recipe because it proves that dinner does not need a long ingredient list to be satisfying.

The beauty here is in the simplicity.  
Ground beef brings the hearty, savory base, cheddar adds

richness, and crescent roll dough turns the whole thing into something that feels just a little more fun than a standard skillet meal.

### TIPS FOR SUCCESS

Drain the beef well before assembling the layers.

Too much grease can make the bottom crust soggy.

Pinch the crescent seams together as thoroughly as you can on both the bottom and top layers.

That helps create a more even crust and makes the squares easier to cut cleanly after baking.

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

Original recipe: <https://chefmaniac.com/oven-baked-4-ingredient-beef-crescent-squares-for-easy-weeknight-dinners/>