

Loaded Bacon Cheeseburger Garlic Knots: The Snack You Didn't Know You Needed

Loaded Bacon Cheeseburger Garlic Knots



OVEN
375°F

TIME
15-18 min

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Recipe Card

SAVE
PDF

INGREDIENTS

- 1 can refrigerated pizza dough
- 1/2 lb ground beef
- 1/2 tsp garlic powder
- 1/2 tsp onion powder
- Salt and pepper to taste
- 1 cup shredded cheddar cheese
- 1/2 cup cooked, crumbled bacon
- 1/4 cup diced pickles
- 1/4 cup ketchup (optional, for dipping)
- 1/4 cup mayonnaise (optional, for dipping)
- 2 tbsp melted butter
- 1 tsp minced garlic
- 1 tbsp chopped parsley (for garnish)

Instructions:

Prepare the Beef Filling: Cook the ground beef in a skillet over medium heat until browned. Season with garlic powder, onion powder, salt, and pepper. Drain any excess fat and set aside to cool slightly.

Prepare the Dough: Roll out the refrigerated pizza dough on a lightly floured surface. Cut the dough into 12 even strips.

Assemble the Garlic Knots: Spoon a small amount of ground beef, shredded cheddar cheese, crumbled bacon, and diced pickles onto the center of each dough strip. Carefully fold the dough over the filling and tie it into a knot, sealing the edges

to keep the filling inside.

Bake the Knots: Place the knots on a parchment-lined baking sheet. Brush each knot with melted butter mixed with minced garlic. Bake in a preheated oven at 375°F (190°C) for 15-18 minutes, or until golden brown.

Finish and Serve: Garnish the knots with chopped parsley for a pop of color. Serve warm with ketchup or mayo for dipping, and enjoy!

Tips for Perfect Bacon Cheeseburger Garlic Knots:

Seal Tightly: Be sure to pinch the dough securely around the filling to prevent leaks during baking.

Customize the Flavor: Add jalapeños for spice, or swap cheddar for pepper jack cheese for a different twist.

Pair with Sauces: Mix ketchup and mayo for a quick burger-inspired dipping sauce.

Why These Garlic Knots Are the Ultimate Snack:

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8. **Pair with : Sauces:** Mix ketchup and mayo for a quick burger-inspired dipping sauce.
9. **Why These Garlic Knots Are the Ultimate Snack:** Loaded Bacon Cheeseburger Garlic Knots are everything you could want in a comfort food snack: cheesy, savory,

and full of flavor. They're easy to make, fun to eat, and perfect for feeding a crowd. Whether you're hosting friends, watching a game, or just treating yourself, these garlic knots will be an instant hit.

10. Find the full recipe on I : Wuv Cooking and give it a try! Don't forget to share your results and follow me for more snack-worthy recipes that bring big flavors to your table.

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

Original recipe: <https://chefmaniac.com/loaded-bacon-cheeseburger-garlic-knots-the-snack-you-didnt-know-you-needed/>