

These Garlic Butter Bacon Cheeseburger Rollups Are the Comfort Food Mashup You Didn't Know You Needed

Garlic Butter Bacon Cheeseburger Rollups



OVEN
375°F

TIME
10 mins

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INGREDIENTS

You'll Need (Serves 4 | Prep Time: 10 mins | Cook Time: 20 mins | ~400 cal per serving)

For the Filling: 1 lb ground beef 8 oz cream cheese, softened 1 cup shredded cheddar cheese 4 slices cooked bacon, crumbled 1 tbsp Worcestershire sauce 1 tsp garlic powder $\frac{1}{2}$ tsp onion powder Salt and pepper, to taste:

For the Dough: 1 sheet refrigerated pizza dough (or crescent roll dough, unrolled and pinched together):

For the Garlic Butter: 2 tbsp butter, melted 1 tbsp minced garlic Optional Garnish: Fresh parsley, chopped (for color and flavor) How I Make Them (:

DIRECTIONS

1. Step-by-: Step)
2. Cook the : Cheeseburger Filling
3. In a skillet over medium heat, I brown the ground beef, breaking it apart as it cooks. Once fully cooked, I drain off any excess fat and reduce the heat to low.
4. Then I stir in the
5. cream cheese
6. crumbled bacon
7. Worcestershire sauce
8. garlic powder
9. onion powder
10. . I mix until everything is creamy, melty, and well combined. A little salt and pepper finishes it off.
11. Let the filling cool for a few minutes before spreading-it makes rolling way easier.
12. Roll : Out the Dough
13. On a lightly floured surface, I roll out the pizza dough into a rectangle-roughly 10x14 inches. If I'm using crescent dough, I press the seams together so it forms one cohesive sheet.
14. Add the : Filling & Roll It Up
15. I spread the beef mixture evenly over the dough, leaving about a half-inch border around the edges. Then I carefully roll the dough up, starting from the long side, into a tight log.
16. Using a serrated knife, I slice the log into

17. 1-inch thick rounds
18. -you'll get around 10-12 pieces.
19. Make the : Garlic Butter
20. I melt the butter and stir in the minced garlic. It's simple, but this step is not optional-the garlic butter takes these over the top.
21. Bake the : Rollups
22. I arrange the rollups on a greased or parchment-lined baking sheet, spacing them slightly apart. Then I brush each one generously with the garlic butter.
23. 375°F (190°C)
24. oven they go for
25. 12-15 minutes

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

Original recipe: <https://chefmaniac.com/these-garlic-butter-bacon-cheeseburger-rollups-are-the-comfort-food-mashup-you-didnt-know-you-needed/>