

Juicy Beef, Melty Cheese, and Buttery Garlic-Parmesan Crust-All in One Bite

Garlic Parmesan Cheeseburger Bombs



OVEN
375°F

TIME
15 mins

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 lb ground beef
- $\frac{1}{2}$ cup shredded cheddar cheese
- 1 can refrigerated biscuit dough (8 biscuits)
- 2 tbsp melted butter
- 2 tbsp grated Parmesan cheese
- 1 tsp garlic powder
- $\frac{1}{2}$ tsp dried oregano
- Salt and pepper, to taste

DIRECTIONS

- 1.** Preheat and Prep: I preheat the oven to 375°F (190°C) and grease a baking sheet or line it with parchment paper. These tend to puff up, so I leave a bit of space between each bomb.
- 2.** Cook the Beef Filling: In a skillet over medium heat, I cook the ground beef until browned, breaking it up as it cooks. I season it with salt, pepper, and garlic powder for a bold, burger-y base.
- 3.** Once browned, I drain any excess fat and stir in the shredded cheddar cheese while the beef is still warm so it gets nice and melty. Set it aside to cool just slightly while I prep the dough.
- 4.** Assemble the Cheeseburger Bombs: I take each biscuit from the can and gently flatten it into a round circle, about 4 inches wide.
- 5.** Then I spoon about 1 to 2 tablespoons of the beef-cheddar filling into the center. Carefully, I fold the edges of the dough up and over the filling, pinching it to seal and forming a ball. I place each seam-side down on the baking sheet.
- 6.** Pro tip: Wet your fingers slightly to help the dough stick together when sealing.
- 7.** Add the Garlic Parmesan Topping: In a small bowl, I mix together the melted butter, Parmesan, oregano, and a little extra garlic powder. I brush each dough ball generously with the mixture-this is where that irresistible flavor comes from.
- 8.** Don't skip this step. It's what turns these bombs from good to great.
- 9.** Bake to Golden Perfection: I pop the tray into the oven and bake for 12-15 minutes, or until the bombs

are golden brown and puffed up.

10. As soon as they're out of the oven, I brush a little more of the garlic butter over the top (if there's any left), and let them cool just enough to handle.

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

Original recipe: <https://chefmaniac.com/juicy-beef-melty-cheese-and-buttery-garlic-parmesan-crust-all-in-one-bite/>