Garlic Parmesan Cheeseburger Bombs



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Ingredients

• For the Filling
• 1lb (450 g) ground beef
• 1 teaspoon salt
• ½ teaspoon black pepper
• ½ teaspoon garlic powder
• ½ teaspoon onion powder
• 1 tablespoon Worcestershire sauce (optional)
• 6-8 slices mozzarella or cheddar cheese, cut into squares
• For the Dough
• 1 can refrigerated biscuit dough or pizza dough
• Flour, for dusting
• For the Garlic Parmesan Topping
• 4 tablespoons unsalted butter, melted
• 2 cloves garlic, minced
• ¼ cup grated Parmesan cheese
• 1 tablespoon fresh parsley, finely chopped

Instructions

1. Garlic Parmesan
2. Preheat the Oven
3. Preheat your oven fo 375°F|(190°C): Line a baking sheet with parchment paper.
4. Prepare the Beef
5. In a skillet over medium heat, cook the
6. until soft
7. amber recipes ground beef until browned. Drain excess fat. Season with salt, pepper, garlic powder,
8. onion powder, and Worcestershire sauce. Remove from heat and let it cool slightly. Prepare the Dough
9. Separate the biscuit dough and flatten each piece into a circle (about 4 inches wide). If using pizza dough, cut into equal portions and roll flat.
10. Assemble the Bombs
11. Place a spoonful of cooked beef in the center of each dough circle. Add a cube of cheese on top of

the beef. Pull the edges of the dough up and pinch tightly to seal, forming a ball.

12. Bake
13. Place the dough balls seam-side down on the prepared baking sheet.
14. Bake for 15-18 minutes, or until golden brown and fully cooked.
15. Garlic Parmesan Finisho
16. In a small bowl, mix melted butter and minced garlic.
17. Garlic Parmesan Finish
18. Brush the hot bombs generously, with garlic butter.
19. Sprinkle with Parmesan cheese and fresh bs
20. parsley.
21. Serve
22. Serve warm while the cheese is perfectly melted and gooey inside.

Notes

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