Garlic Parmesan Cheeseburger Bombs



Adapted • Shared by Steve Janowicz

Ingredients

• Main ingredient(s) from the title: Garlic Parmesan Cheeseburger Bombs
• Salt and pepper
• Garlic (fresh or powder)
• A cooking fat (olive oil/butter) as needed
• A sauce or liquid that matches the dish (broth/marinara/cream) as needed
• Any key add-ins mentioned in the title (cheese, herbs, vegetables)

Instructions

1. Prepare ingredients referenced by the title (cut protein/veg as needed).
2. Cook using the method implied by the title (oven, stovetop, etc.).
3. Add sauce/liquid and seasonings; simmer/bake until the dish is cooked through and flavors combine.
4. Taste and adjust seasoning. Serve with any finishing ingredients mentioned in the title.

Notes

Source
Author: Chef

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
Garlic Parmesan
Preheat the Oven
Preheat your oven fo 375°F|(190°C): Line a baking sheet with parchment paper.
Prepare the Beef
In a skillet over medium heat, cook the
until soft
amber recipes ground beef until browned. Drain excess fat. Season with salt, pepper, garlic powder, onion powder, and Worcestershire sauce. Remove from heat and let it cool slightly. Prepare the Dough
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.
Assemble the Bombs
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.
Bake
Place the dough balls seam-side down on the prepared baking sheet.
Bake for 15-18 minutes, or until golden brown and fully cooked.
Garlic Parmesan Finisho
In a small bowl, mix melted butter and minced garlic.
Garlic Parmesan Finish
Brush the hot bombs generously, with garlic butter.
Sprinkle with Parmesan cheese and fresh bs
parsley.
Serve
Serve warm while the cheese is perfectly melted and gooey inside.