

Treasure Barrel

Garlic Parmesan Cheeseburger Bombs Recipe

20 min Prep time	**15 min** Cook time	**35 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

For the Cheeseburger Filling

- [ ] 1 lb ground beef (80/20 recommended)
- [ ] 1/2 teaspoon salt
- [ ] 1/4 teaspoon black pepper
- [ ] 1/4 cup finely chopped onion
- [ ] 2 tablespoons ketchup
- [ ] 1 teaspoon Worcestershire sauce
- [ ] 4 ounces sharp cheddar cheese, cut into 8 cubes

For the Bombs and Topping

- [ ] 1 (16.3 ounce) can refrigerated grand biscuits (8 count)
- [ ] 4 tablespoons unsalted butter, melted
- [ ] 2 cloves garlic, minced
- [ ] 1/4 cup grated Parmesan cheese
- [ ] 1 tablespoon chopped fresh parsley

Instructions

1. First, let's get the oven preheating to 375°F (190°C) and line a baking sheet with parchment paper. This little step makes cleanup so much easier later. In a medium skillet over medium-high heat, add the ground beef and chopped onion. Cook, breaking the beef apart with a wooden spoon, until it's nicely browned and the onion is soft. The kitchen will start to smell so good! Drain off any excess grease very thoroughly—this is super important! Stir in the salt, pepper, ketchup, and Worcestershire sauce. Let it simmer for just a minute for the flavors to meld, then remove it from the heat to cool down a bit. This seasoned beef is so versatile, a great base for many meals, even a simple pasta like in this garlic parmesan pasta.

2. Now for the fun part. Open your can of biscuits—I still jump at that 'pop!' every single time—and separate the 8 biscuits. On a lightly floured surface, gently press or roll each biscuit into a circle about 4 inches wide. Don't worry about perfect circles; a little rustic is lovely. Spoon about 2 tablespoons of the cooled beef mixture into the center of each dough circle. Nestle one of your cheddar cubes right into the middle of the filling. This little pocket of cheese is going to be amazing.

3. Time to seal them up. Carefully pull the edges of the dough up and over the filling, gathering them at the top. Pinch the seams together very firmly to create a sealed little ball. I find it helps to give it a gentle roll between my palms to smooth everything out. Place each bomb, seam-side down, onto your prepared baking sheet, leaving a little space between them. Pop them into the preheated oven and bake for 13-15 minutes, or until they're beautifully golden brown and puffed up. Your kitchen is about to smell heavenly.

4 While the bombs are baking, let's make that glorious topping. In a small bowl, stir together the melted butter, minced garlic, grated Parmesan, and fresh parsley. As soon as you pull the golden-brown bombs from the oven, immediately brush this mixture generously over the tops of each one. Be liberal with it; you want every bit of that garlicky, cheesy butter to soak in. Let them cool for just a few minutes before serving, as that melted cheese inside will be molten hot. Then, pile them on a platter and watch them vanish.

Nutrition per serving

280 kcal	12 g	17 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- Don't skip cooling the meat filling. If it's too hot, it will make the dough difficult to handle and can create a greasy result.
- Using freshly grated Parmesan cheese for the topping makes a world of difference. It melts better and has a much richer, nuttier flavor than the pre-grated kind.
- If you find your dough is too sticky to work with, just dust your hands and your work surface with a tiny bit of flour. It helps make the assembly process much smoother.