

# Garlic Cheeseburger Bombs



## Ingredients:

### For the Filling:

- 1 lb ground beef
- 1 tsp garlic powder
- 1 tsp onion powder
- ½ tsp salt
- ½ tsp black pepper
- 1 tbsp Worcestershire sauce
- 1 cup cheddar or mozzarella cheese, cut into cubes

### For the Dough:

- 1 can refrigerated biscuit dough (or pizza dough)

### For the Garlic Parmesan Topping:

- 3 tbsp butter, melted
- 2 cloves garlic, minced (or ½ tsp garlic powder)
- ¼ cup grated parmesan cheese
- 1 tbsp fresh parsley, chopped (optional)

## Instructions:

1. **Preheat & Prepare** – Preheat the oven to 375°F (190°C) and line a baking sheet with parchment paper.
2. **Cook the Beef Filling** – In a skillet over medium heat, cook the ground beef with garlic powder, onion powder, salt, black pepper, and Worcestershire sauce. Stir until fully browned, then remove from heat and let cool slightly.
3. **Prepare the Dough** – Flatten each biscuit or dough piece into a small disc.
4. **Assemble the Cheeseburger Bombs** – Place a spoonful of beef mixture in the center of each dough piece. Add a cube of cheese, then fold the dough around the filling, pinching the edges to seal completely.
5. **Bake to Perfection** – Place the sealed cheeseburger bombs on the baking sheet, seam-side down. Bake for 12-15 minutes, or until golden brown.
6. **Add the Garlic Parmesan Topping** – Mix melted butter with minced garlic, then brush over the warm cheeseburger bombs. Sprinkle with grated parmesan and chopped parsley.
7. **Serve & Enjoy** – Let them cool slightly before serving. Enjoy warm!