



Long Livo

Garlic Parmesan Cheeseburger Bombs – Easy Game Night Snack

15 min

Prep time

4

Servings

20 min

Cook time

Easy

Difficulty

35 min

Total time

American

Cuisine

Ingredients

Main Ingredients

- ☐ 1 lb ground beef
- ☐ 1 cup shredded mozzarella cheese
- ☐ 1/2 cup grated Parmesan cheese
- ☐ 1 tsp garlic powder
- ☐ 1 tsp lemon zest

- ☐ 2 tbsp melted butter
- ☐ 1 package pizza dough (about 12 oz)
- ☐ Salt and pepper to taste

Optional Toppings

- ☐ Chopped fresh parsley
- ☐ Extra grated Parmesan for sprinkling

Instructions

- 1** In a bowl, mix ground beef with salt, pepper, garlic powder, and lemon zest; form into small 2-inch patties.
- 2** Roll out pizza dough and cut into 3-inch squares; place a patty in the center of each square, top with a spoonful of mozzarella, then fold the dough over and seal the edges firmly.
- 3** Brush each sealed bomb with melted butter, then sprinkle a mixture of grated Parmesan, a pinch more garlic powder, and a dash of lemon zest.
- 4** Arrange the bombs on a parchment-lined baking sheet and bake at 400°F (200°C) for 18-20 minutes, until golden brown and the cheese is melted.
- 5** Remove from the oven, let rest 2 minutes, then serve warm with your favorite dipping sauce.

Nutrition per serving

320 kcal

Calories

20 g

Protein

22 g

Carbs

18 g

Fat

Tips & notes

- If the dough feels sticky, dust the surface lightly with flour.
- For extra crispness, flip the bombs halfway through baking.
- A quick sprinkle of fresh parsley adds a fresh pop of color.