

Choco Fever Dream

Garlic Parmesan Cheeseburger Bombs – Easy Game Night Snack

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**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	20 g	22 g	18 g
Calories	Protein	Carbs	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.