

Bite Spoon

Garlic Parmesan Cheeseburger Bombs – Quick & Easy 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 (80/20)
- [ ] 1 cup shredded mozzarella cheese
- [ ] 1/2 cup grated Parmesan cheese
- [ ] 1 tsp garlic powder
- [ ] 1 tsp lemon zest
- [ ] 1 tbsp honey
- [ ] 2 tbsp olive oil

Optional Dipping Sauce

- [ ] 1/2 cup ranch dressing
- [ ] 1 tsp chopped fresh chives

Instructions

1. Preheat the oven to 400°F (200°C) and line a baking sheet with parchment.
2. In a bowl, combine ground beef, garlic powder, lemon zest, honey, and a pinch of salt; mix gently.
3. Take a small scoop of meat, flatten, place a cube of mozzarella in the center, then wrap the meat around, sealing the cheese.
4. Roll each bomb in grated Parmesan, then place on the prepared sheet. Drizzle with olive oil.
5. Bake 15-18 minutes, until the crust is golden and the cheese is melted. Serve warm with your favorite dip.

Nutrition per serving

320 kcal	22 g	4 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- Make sure the mozzarella stays frozen until you assemble to prevent leakage.
- If you like extra crunch, sprinkle a pinch of panko before baking.
- For a spicy twist, add a dash of cayenne to the garlic powder.