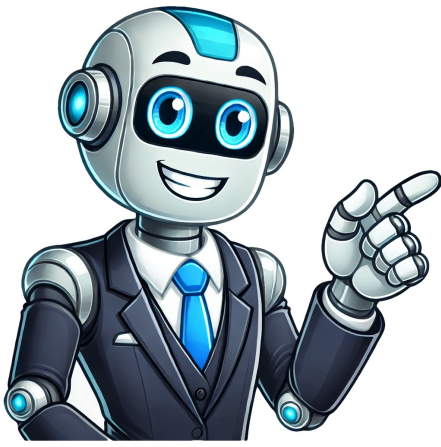


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## Cheeseburger roll up

Sometimes, dinner just needs to be exciting and easy, right? That’s where these Cheeseburger Roll-Ups come in! They’re everything you love about a classic cheeseburger—juicy meat, melted cheese, and a hint of ketchup and mustard—rolled up in flaky crescent dough for a fun, bite-sized twist. Whether you’re planning a casual dinner, prepping for game day, or just need a quick snack to keep everyone happy, these roll-ups are guaranteed to be a hit. I first made these for a family movie night, and let’s just say, they didn’t even make it through the opening credits. Everyone grabbed one (or two!) before I could even plate them properly. The best part? They’re so versatile. You can customize them to suit your taste, serve them with different dips, or even make them ahead for busy evenings. Plus, they’re as fun to make as they are to eat! Why You’ll Love This Cheeseburger Roll-Ups Recipe There are countless reasons these cheeseburger roll-ups should be your next go-to recipe. Super Easy to Make: With just a handful of ingredients and minimal prep, this recipe is ideal for busy weeknights or last-minute get-togethers. Family-Friendly: Kids and adults alike will love these flavorful, cheesy bites. They’re also easy for little hands to grab, making them a great finger food option. Customizable: Whether you prefer beef, turkey, or even a vegetarian filling, this recipe can be tailored to fit your preferences. Flavor Bombs: Think gooey cheddar, savory turkey bacon, and a tangy kick from the ketchup and mustard. All wrapped in buttery, flaky dough that’s golden and crisp. Perfect for Parties: These roll-ups are a guaranteed crowd-pleaser. Make a double batch because they’ll disappear fast! From the melted cheese to the flaky crescent dough, every bite is a delightful mix of textures and flavors. Whether you serve them as appetizers, snacks, or even a fun dinner option, these roll-ups bring a little joy to the table every time. Preparation Time and Servings the Cheeseburger Roll-Ups Recipe Prep Time: 10 minutes Cook Time: 15 minutes Total Time: 25 minutes Servings: Makes 6-8 rolls Calories: Approximately 250 per roll Ingredients Here’s what you’ll need to make these irresistible Cheeseburger Roll-Ups: 1 lb ground beef: The heart of your filling. Feel free to swap for ground turkey or chicken for a lighter option. 1/2 cup diced onion: Adds a subtle sweetness and savory depth. 6 slices turkey bacon, cooked and crumbled: Brings smoky, crispy goodness to the filling. 1 cup shredded cheddar cheese: Because cheeseburgers aren’t complete without lots of melty cheese! 1 tbsp ketchup: Adds a tangy-sweet flavor to tie everything together. 1 tbsp mustard (yellow or Dijon): For a little zing and authenticity. Salt & pepper to taste: Season to bring out all the flavors. 1 can (8 oz) refrigerated crescent roll dough: The flaky, buttery wrapping that makes these so irresistible. Fresh parsley, chopped (for garnish): Adds a pop of color and freshness. Step-by-Step Instructions of the Cheeseburger Roll-Ups Recipe Let’s break it down into simple, manageable steps. Don’t worry—these roll-ups are foolproof, and you’ll have them ready in no time! Prep Your Oven and Pan: Preheat your oven to 375°F (190°C). Line a baking sheet with parchment paper to prevent sticking and make cleanup a breeze. Cook the Filling: In a medium skillet, cook the ground beef and diced onion over medium heat until the meat is browned and fully cooked. Make sure to break up the meat with a wooden spoon as it cooks. Once done, drain any excess fat from the pan. Season and Mix: Lower the heat and stir in the ketchup, mustard, salt, and pepper. Add the crumbled turkey bacon and shredded cheddar cheese, stirring until the cheese melts and the mixture becomes gooey and evenly combined. Remove from heat and let it cool slightly. Prepare the Dough: Roll out the crescent dough onto a clean surface. Separate the dough into rectangles by pressing the seams together to seal them. You should have about 4 rectangles. Assemble the Roll-Ups: Spread the cheeseburger filling evenly over each rectangle of dough, leaving a small border around the edges. Roll each rectangle tightly from one short side to the other, like you’re making a jelly roll. Slice and Arrange: Using a sharp knife, slice each roll into 3 smaller pieces. Arrange them cut-side up on the prepared baking sheet, spacing them slightly apart to allow room for expansion. Bake to Perfection: Pop the baking sheet into the oven and bake for 12-15 minutes, or until the rolls are golden brown and puffed up. Garnish and Serve: Once baked, remove the rolls from the oven and let them cool for a couple of minutes. Sprinkle with fresh parsley for a touch of color, then serve warm with your favorite dips. How to Serve the Cheeseburger Roll-Ups Recipe There are so many fun ways to enjoy these Cheeseburger Roll-Ups. Here are a few ideas: Classic Style: Serve with ketchup, mustard, or barbecue sauce for dipping. Family Dinner: Pair with a fresh green salad or roasted veggies for a complete meal. Party Appetizers: Arrange them on a platter with toothpicks for easy grabbing at your next gathering. Game Night Snack: Serve alongside fries or potato wedges for the ultimate comfort food combo. Additional Tips for Success Don’t Overfill: Be mindful not to overstuff the rolls to prevent the filling from spilling out during baking. Seal the Dough: Press the seams of the dough rectangles firmly to avoid them separating while rolling. Cool the Filling Slightly: Let the filling cool for a few minutes before spreading it on the dough. This will make rolling easier and prevent the dough from becoming too soft. Use a Serrated Knife: When slicing the rolls, a serrated knife will help you cut through the dough cleanly without squishing it. Make Ahead: You can prepare the rolls up to the baking step, cover them tightly, and refrigerate for up to 12 hours. Simply bake when ready to serve. Recipe Variations Get creative with these roll-ups and customize them to your liking: Vegetarian Option: Replace the ground beef with a mix of sautéed mushrooms and lentils for a hearty, meat-free filling. Spicy Version: Add diced jalapeños, a pinch of red pepper flakes, or a drizzle of sriracha to the filling for some heat. Cheese Lovers: Mix in additional cheeses like mozzarella or pepper jack for an extra cheesy kick. Gluten-Free: Use gluten-free crescent roll dough to make this recipe suitable for those with dietary restrictions. Freezing and Storage Leftovers? No problem! These roll-ups store and reheat beautifully. To Store: Place any leftovers in an airtight container and refrigerate for up to 3 days. To Freeze: Arrange the baked rolls on a baking sheet and freeze until firm, then transfer to a freezer-safe bag or container. They’ll keep for up to 3 months. To Reheat: Warm in a 350°F (175°C) oven for about 10 minutes, or until heated through. You can also reheat in an air fryer for a few minutes for extra crispiness. FAQ Can I use store-bought cooked bacon? Absolutely! Pre-cooked turkey bacon will save you time and works just as well. Can I prep these ahead of time? Yes, you can assemble the rolls and refrigerate them uncooked. Bake them fresh when ready to serve. What other cheeses work well in this recipe? Mozzarella, Monterey Jack, or even a smoky gouda would all be delicious alternatives. Can I freeze the rolls before baking? Yes! Freeze the assembled rolls on a tray, then store them in a freezer bag. Bake directly from frozen, adding a few extra minutes to the cooking time. Conclusion These Cheeseburger Roll-Ups are a little bit magical. They combine the comfort of a classic cheeseburger with the ease and fun of finger food, making them perfect for every occasion. Whether you’re hosting a party, feeding a hungry family, or simply craving something indulgent, this recipe will always deliver. I’d love to hear how yours turn out! Did you add your own twist? Snap a pic and tag me on social media—I can’t wait to see your delicious creations. Ready to make some magic? Let’s roll (pun totally intended)! Print clock icon cutlery icon flag icon folder icon instagram icon pinterest icon facebook icon print icon squares icon heart icon Cheeseburger Roll-Ups combine the best of a cheeseburger—juicy meat, melted cheese, and savory bacon—wrapped in flaky crescent dough. Perfect for parties, snacks, or an easy dinner, they’re quick, delicious, and customizable for every taste. 1 lb ground beef 1/2 cup diced onion 6 slices turkey bacon, cooked and crumbled 1 cup shredded cheddar cheese 1 tbsp ketchup 1 tbsp mustard (yellow or Dijon) Salt & pepper to taste 1 can (8 oz) refrigerated crescent roll dough Fresh parsley, chopped (for garnish) Preheat oven to 375°F (190°C) and line a baking sheet with parchment paper. Cook ground beef and onion over medium heat until browned; drain excess fat. Stir in ketchup, mustard, salt, pepper, crumbled turkey bacon, and cheese until combined. Roll out crescent dough, seal seams, and spread filling evenly over rectangles. Roll each rectangle tightly, slice into smaller rolls, and place on a baking sheet. Bake for 12-15 minutes until golden brown. Garnish with parsley and serve warm. Cool filling slightly before spreading to avoid softening the dough. For a spicier twist, add diced jalapeños or red pepper flakes to the filling. Prep Time: 10 minutesCook Time: 15 minutesCategory: AppetizerseMethod: BakingCuisine: American Let me share my absolute favorite party food that combines everything wonderful about cheeseburgers wrapped up in buttery crescent dough. These Garlic Butter Bacon Cheeseburger Rollups were born during football season when I wanted something different than regular sliders. Now they’re requested at every gathering. Why You’ll Fall in Love I love how these rollups pack all the flavor of a juicy cheeseburger into perfect bite-sized pieces. The way the garlic butter makes the outside golden and crispy while the inside stays gooey and delicious is pure magic. Plus they’re so easy to make even my kids help roll them up. Let’s Gather Our Ingredients Ground Beef: I use lean but not too lean we want flavor.Bacon: Cook it nice and crispy for the best texture.Cheeddar Cheese: Fresh grated melts so much better.Crescent Roll Dough: My favorite shortcut ingredient.Garlic Powder: Adds that perfect savory note.Butter: Real butter no substitutes here.Salt and Pepper: Season it well.Parsley: Makes everything look fresh. Getting Started First let’s cook our beef until it’s perfectly browned. I add my seasonings right at the start so they really blend into the meat. Once you mix in that crispy bacon and cheese just try not to sneak too many tastes it’s hard to resist. Making Them Perfect Here’s a little secret I’ve learned let that filling cool a bit before you start rolling. It makes everything so much easier to handle and keeps your cheese from melting too soon. That butter brush at the end is non-negotiable it makes the outside absolutely divine. Pin it A close-up of savory pastry rolls filled with melted cheese and crumbled bacon, garnished with chopped parsley. | recipesbyclare.com Dipping Heaven We love setting up a whole dipping station with these. My spicy ranch sauce is always the first to go but classic ketchup and BBQ sauce are great too. Sometimes I’ll make a special garlic aioli that takes these over the top. Make Them Your Own The basic recipe is fantastic but don’t be afraid to play around. Sometimes I’ll add diced pickles or jalapeños right into the filling. My mushroom-loving friends go crazy when I add some sautéed mushrooms. Party Ready These are my go-to party food because they’re so easy to serve and everyone loves them. Plus they stay warm for quite a while which is perfect for buffet-style gatherings. Prep Ahead Tips I often make these ahead especially for big gatherings. Just roll them up cover and refrigerate. Then all you need to do is brush with butter and bake when your guests arrive. Saving Some For Later If you’re lucky enough to have leftovers they keep beautifully in the fridge. Just reheat them in the oven or air fryer to get that crispy exterior back. Pin it A close-up of golden-brown pastry rolls filled with layers of melted cheese, cooked meat, and topped with sesame seeds and herbs. | recipesbyclare.com Freezer Friendly These are great for stocking your freezer. I make a double batch and freeze half for busy days. Just wrap them well and they’ll keep for months. Everyone Can Enjoy For my gluten-free friends I use gluten-free crescent dough. They turn out just as delicious and nobody can tell the difference. Fun With Kids My kids love helping make these. They’re perfect little hands-on helpers for rolling up the dough. Yes it gets a bit messy but that’s part of the fun. Cheese Choices While sharp cheddar is my go-to you can really have fun with different cheeses. Pepper jack adds nice heat and smoked gouda brings amazing flavor. Game Day Hero These have become our football Sunday tradition. They’re perfect for munching during the game and everyone can grab what they want when they want. Pin it A close-up of a baked pastry roll filled with ground beef, melted cheddar cheese, and crispy bacon, garnished with sesame seeds and parsley. | recipesbyclare.com The Perfect Reheat When reheating avoid the microwave it makes the dough soggy. A few minutes in the oven or air fryer brings back that perfect crispy exterior. Complete The Meal We love serving these with a crisp coleslaw or sweet potato fries. The combination of flavors and textures is just perfect. Quick Tips Save time by using pre-cooked bacon and pre-shredded cheese. The rollups will still be delicious and you’ll have them ready in no time. Always A Hit Every time I bring these to a gathering people ask for the recipe. They’re always surprised at how easy they are to make. Why We Love These These rollups have become more than just a recipe in our house. They’re part of our family traditions now whether it’s game day birthday parties or just because. I hope they become a favorite in your home too. Pin it A close-up of delicious pastry rolls filled with ground beef, cheddar cheese, and crispy bacon, garnished with sesame seeds and chopped herbs. | recipesbyclare.com Frequently Asked Questions → Can I make these ahead of time? You can prepare the beef mixture and roll them up ahead of time. Store in the fridge for up to a day, then brush with garlic butter just before baking. → What dipping sauces work best? Classic burger condiments like ketchup, mustard, and ranch work great. You can also try burger sauce or honey mustard for variety. → How do I prevent the rollups from unraveling? Make sure to roll the dough tightly and pinch the edges well to seal. Place the cut side down on the baking sheet for stability. → Can I add other toppings? Yes, try adding diced onions, pickles, or jalapeños. Just chop them finely and sprinkle over the beef before rolling up. → What’s the best way to reheat leftovers? Reheat in the oven for best results to maintain crispiness. The microwave works too, but they might be softer.

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