



# Crescent Roll Cheeseburger Casserole



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## Introduction

Crescent Roll Cheeseburger Casserole is a delicious and hearty dish that brings together all the flavors of a classic cheeseburger in a simple casserole form. This comfort food is perfect for family dinners or potlucks, combining ground beef, cheese, and flaky crescent rolls for a satisfying meal that everyone will love.

## Detailed Ingredients with measures

Ground beef – 1 pound  
Onion – 1 medium, chopped  
Garlic – 2 cloves, minced  
Crescent roll dough – 2 cans  
Cheddar cheese – 1 cup, shredded  
Cream cheese – 4 ounces, softened  
Pickles – 1/2 cup, chopped  
Mustard – 2 tablespoons  
Ketchup – 2 tablespoons  
Salt – 1/2 teaspoon  
Pepper – 1/4 teaspoon

## Prep Time

20 minutes

## **Cook Time, Total Time, Yield**

Cook Time – 30 minutes

Total Time – 50 minutes

Yield – 6 servings





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## Detailed Directions and Instructions

### Step 1: Preheat the Oven

Preheat your oven to 375°F (190°C).

### Step 2: Cook the Ground Beef

In a large skillet over medium heat, brown 1 pound of ground beef until fully cooked, breaking it up into small pieces as it cooks.

### Step 3: Drain Excess Grease

Once the beef is browned, drain any excess grease from the skillet.

### Step 4: Add Seasonings

Stir in 1 teaspoon of garlic powder, 1 teaspoon of onion powder, and 1 tablespoon of ketchup. Mix well to combine the seasonings with the meat.

### Step 5: Prepare the Crescent Rolls

Open a can of crescent roll dough and unroll it. Lay the dough in a greased 9×13 inch baking dish, pressing the seams together to form a crust.

### Step 6: Layer the Beef Mixture

Spread the seasoned ground beef mixture evenly over the crescent roll layer in the baking dish.

See also Summer Tomato Toast

**Step 7: Add Cheese**

Sprinkle 1 cup of shredded cheddar cheese evenly over the beef layer in the dish.

**Step 8: Top with Remaining Crescent Rolls**

Unroll the second can of crescent rolls and place them over the cheese layer, again pressing seams together.

**Step 9: Bake the Casserole**

Place the casserole in the preheated oven and bake for 25-30 minutes or until the crescent rolls are golden brown.

**Step 10: Cool and Serve**

Once baked, remove the casserole from the oven and allow it to cool for a few minutes before slicing and serving.

## Notes

**Note 1: Ground Beef Alternatives**

You can substitute ground beef with ground turkey or chicken if you prefer a leaner option.

**Note 2: Cheese Variations**

Feel free to experiment with different types of cheese, such as mozzarella or pepper jack, for different flavors.

**Note 3: Serving Suggestions**

This casserole can be served with a side salad or steamed vegetables for a complete meal.

**Note 4: Storage Instructions**

Leftovers can be stored in an airtight container in the fridge for up to 3 days. Reheat in the microwave or oven before serving.

**Note 5: Freezing Tips**

This casserole can be frozen before baking. Wrap it tightly in foil and freeze for up to 2 months. Bake from frozen, adding extra time if needed.





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## **Cook techniques**

### **Layering**

Creating layers of ingredients helps in even cooking and flavor distribution, ensuring each bite contains a variety of tastes.

### **Baking**

Baking the casserole allows for a golden, crispy top, while keeping the interior moist and flavorful. It is essential to monitor the baking time to achieve the best texture.

See also Crockpot Creamy Potato and Hamburger Soup

### **Mixing**

Thoroughly mixing the filling ingredients ensures a uniform distribution of flavors, which enhances the overall taste of the casserole.

### **Using Crescent Rolls**

Using crescent rolls as a base provides a flaky texture that contrasts nicely with the savory filling, adding to the dish's overall appeal.

### **Cheese Melting**

Incorporating cheese into the casserole leads to a creamy texture and enhances the savory flavors, making the dish more satisfying.

## **FAQ**

**Can I use a different type of meat?**

Yes, you can substitute ground beef with turkey, chicken, or plant-based meat alternatives to suit your preferences.

**What can I serve with this casserole?**

This casserole pairs well with a side salad, steamed vegetables, or even a simple bread to complement the meal.

**How long can leftovers be stored?**

Leftovers can be stored in the refrigerator for up to three days in an airtight container.

**Can I freeze this casserole?**

Yes, the casserole can be frozen before or after baking. Ensure it's well-sealed to prevent freezer burn, and consume it within three months for the best quality.

**Is it necessary to pre-cook the meat?**

Yes, pre-cooking the meat is recommended to ensure it's fully cooked and to allow excess fat to drain before combining it with the other ingredients.





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## Conclusion

This Crescent Roll Cheeseburger Casserole is not only simple to prepare but also delivers a comforting and delicious meal that's perfect for any night of the week. The flaky crescent rolls paired with seasoned ground beef and melted cheese create a harmonious blend of flavors that will satisfy your cravings and leave everyone wanting more. It's an ideal dish for families and gatherings, embodying the essence of a classic cheeseburger while offering the convenience of a casserole.

See also [Disco Fries](#)

## More recipes suggestions and combination

### **Buffalo Chicken Crescent Roll Casserole**

Transform your casserole night with a spicy twist by using buffalo chicken, cream cheese, and crescent rolls for a delightful change of pace.

### **Vegetable and Cheese Crescent Roll Casserole**

For a vegetarian option, fill crescent rolls with a mix of seasonal vegetables and cheese to create a colorful and nutritious dish.

### **BBQ Pulled Pork Crescent Roll Casserole**

Switch things up with BBQ pulled pork layered between crescent rolls and topped with cheese for a sweet and savory treat.

### **Breakfast Sausage and Egg Casserole**

Start your day right with a breakfast version that incorporates breakfast



sausage, scrambled eggs, and cheese wrapped in fluffy crescent rolls.

### **Italian Meatball Crescent Roll Casserole**

Combine Italian meatballs and marinara sauce with crescent rolls for a hearty dinner that delivers all of your favorite Italian flavors.

### **Mediterranean Chicken Crescent Roll Casserole**

Infuse Mediterranean flavors with seasoned chicken, feta cheese, and olives nestled within crescent rolls for a refreshing twist.



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