

Cheeseburger Balls

(4 Servings)

Ingredients;

- 1/4 onion, diced
- 1 Tbsp butter
- 1/2 lb ground beef
- 1/4 cup cheddar cheese
- 4 strips of bacon (8 oz)
- 1 tsp olive oil



Directions:

1. In a small frying pan, cook the diced onion with 1 Tbsp of butter until the onion becomes translucent. Place onto a plate and set aside.
2. Separate the ground beef into 4 even parts, and flatten the portions into flat patties.
3. Place the onion and cheese on top of 2 of the burger patties, then cover those two patties with the other beef patties, and pinch the sides until you have the onion and cheese surrounded by the ground beef.
4. Wrap your cheeseburger balls in bacon and set aside.
5. Preheat your air fryer to 355°F for 2 minutes
6. Place the cheeseburger balls into the air fryer and rest the hanging pieces of bacon underneath (to ensure it stays together whilst cooking)
7. Brush the tops with a little olive oil to ensure the bacon gets crispy, then cook in the air fryer for 25 minutes 355°F.
8. Remove, slice in half and serve.

