There’s something magical about bite-sized snacks that are crispy, cheesy, and bursting with bold flavors. These Air Fryer Cheesy Taco Bombs are exactly that – a perfect combination of gooey cheese, seasoned taco meat, and a golden, flaky biscuit crust. Whether you’re looking for an easy appetizer for a party, a fun twist on taco night, or a quick game-day recipe, these taco bombs are guaranteed to be a hit!

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- 1 can 8 oz refrigerated crescent dough
- 1 cup cooked ground beef seasoned with taco seasoning
- 1 cup shredded cheese cheddar or Mexican blend
- 1/2 cup salsa
- Cooking spray
- Optional toppings: sour cream guacamole, jalapeños

Instructions

- Preheat the air fryer to 375°F (190°C).
- Unroll the crescent dough and separate it into triangles.
- In a bowl, combine the seasoned ground beef, shredded cheese, and salsa.
- Place a spoonful of the mixture onto the wide end of each crescent triangle.
- Roll up each triangle from the wide end to the tip, ensuring the edges are pinched and sealed.
- Lightly spray the air fryer basket with cooking spray and arrange the taco bombs in a single layer.
- Air fry for 10-12 minutes, or until golden brown and crispy.
- Serve warm with your favorite toppings. Enjoy.