

## Pulled Pork Mac 'n' Cheese Wraps: A Comfort Food Classic with a Twist

If you're craving comfort food with a creative twist, these



**TIME**  
**10 mins**

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### INGREDIENTS

- 4 large flour tortillas ?
- 1 cup pulled pork ?
- 1 cup mac 'n' cheese ?
- 1/4 cup shredded cheddar cheese ?
- 1 tablespoon BBQ sauce ?
- 1 tablespoon ranch dressing ?
- 1/4 cup green onions, chopped ?

#### Instructions:

**Heat the Skillet:** Preheat a large skillet over medium heat.

**Assemble the Wraps:** Lay a tortilla flat on a clean surface. Add a layer of pulled pork and mac 'n' cheese in the center. Sprinkle shredded cheddar cheese over the top.

**Add Sauces and Garnish:** Drizzle BBQ sauce and ranch dressing over the filling, then sprinkle with chopped green onions for a pop of freshness.

**Roll the Wraps:** Fold in the sides of the tortilla, then roll it tightly from one end to the other to form a wrap. Repeat with the remaining tortillas and fillings.

**Crisp the Wraps:** Place each wrap seam-side down in the preheated skillet. Cook for 2-3 minutes on each side, or until the tortilla is crispy and golden brown.

**Serve Warm:** Remove the wraps from the skillet and let them cool slightly. Slice each wrap in half and serve warm.

#### Tips for the Best Wraps:

**Custom Fillings:** Add pickled jalapeños, crispy fried onions, or extra BBQ sauce for an extra flavor boost.

**Make It Spicy:** Add a dash of hot sauce or spicy pulled pork for a fiery kick.

**Meal Prep Friendly:** Prepare the pulled pork and mac 'n' cheese ahead of time to make assembly quick and easy.

**Use a Panini Press:** For perfectly even crispiness, try cooking the wraps in a panini press or sandwich grill.

**Why You'll Love This Recipe:**

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11. Why You'll Love This Recipe: These Pulled Pork Mac 'n' Cheese Stuffed Wraps are the ultimate comfort food creation. They're indulgent, flavorful, and easy to customize for any taste preference. Whether you're feeding a crowd or just treating yourself, these wraps are a guaranteed hit.
12. Give them a try, and don't forget to share with friends-they'll thank you for introducing them to this new favorite!

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/pulled-pork-mac-n-cheese-wraps-a-comfort-food-classic-with-a-twist/>