

Cheesy Garlic Chicken Wraps: Crispy, Melty, and Totally Addictive

This recipe checks all the boxes:



OVEN
375°F

TIME
15 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 2 large flour tortillas
- 2 cups cooked, shredded chicken
- 1 cup shredded mozzarella (or cheddar for a sharper bite)
- 2 tbsp butter, melted
- 2 cloves garlic, minced
- $\frac{1}{2}$ tsp garlic powder
- $\frac{1}{2}$ tsp Italian seasoning
- ... cup ranch or marinara, for dipping

Optional Add-Ins:

Crumbled bacon

Sautéed onions or bell peppers

Jalapeños for a kick

Fresh spinach or arugula for a little green

Hot honey drizzle for a sweet & spicy twist

Instructions:

Prep the ChickenIn a bowl, toss the shredded chicken with garlic powder, minced garlic, and Italian seasoning until well coated.

Assemble the WrapsLay out the tortillas. Add a layer of shredded cheese, then spoon the seasoned chicken on top. Roll tightly into a burrito-style wrap.

Toast to PerfectionBrush each wrap generously with melted butter. **Skillet:** Cook in a nonstick pan over medium heat, 2-3 minutes per side until golden.

Air Fryer: Cook at 375°F (190°C) for 5-7 minutes, flipping halfway through.

Serve & Dip Slice in half and serve warm with your favorite dip-ranch, marinara, garlic butter, or even beer cheese.

Tips for Success:

Use warm tortillas: They roll more easily and won't crack.

Seal the edges with a little melted cheese to help keep wraps from unrolling.

Double batch it: These reheat beautifully and make great leftovers.

Serving Suggestions & Pairings:

Serve with This Beer Cheese Dip for the ultimate pub-style combo.

Pair with These Sheet Pan Quesadillas for a crowd-pleasing Tex-Mex feast.

Want more cozy chicken vibes? Add **These Chicken Enchiladas** to the table.

For a fun appetizer twist, try **These Easy Cheesy Chicken Sliders with Marinara Garlic Butter**

Don't forget dessert! **These Chocolate Chip Cookie Bites** are perfect for sweet snacking.

Storage & Reheating:

Fridge: Store in an airtight container for up to 3 days

Reheat: Toast in a skillet or air fryer for crisp results (avoid microwaving if possible-it softens the wrap)

Freezer: Wrap tightly in foil and freeze for up to 1 month; thaw overnight and re-toast

More Recipes You'll Love:

DIRECTIONS

1. **Prep the :** **Chicken** In a bowl, toss the shredded chicken with garlic powder, minced garlic, and Italian seasoning until well coated.
2. **Assemble the :** **Wraps** Lay out the tortillas. Add a layer of shredded cheese, then spoon the seasoned chicken on top. Roll tightly into a burrito-style wrap.
3. **Toast to :** **Perfection** Brush each wrap generously with melted butter. **Skillet:** Cook in a nonstick pan over medium heat, 2-3 minutes per side until golden.
4. **Air : Fryer:** Cook at 375°F (190°C) for 5-7 minutes, flipping halfway through.
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6. **Tips for Success:** Use warm tortillas: They roll more easily and won't crack.
7. **Seal the edges** with a little melted cheese to help keep wraps from unrolling.
8. **Double batch it:** These reheat beautifully and make great leftovers.
9. **Serving Suggestions & Pairings:** Level up your wrap game with these sides and dips:
10. **Serve with :** **This Beer Cheese Dip** for the ultimate pub-style combo.
11. **Pair with :** **These Sheet Pan Quesadillas** for a crowd-pleasing Tex-Mex feast.
12. **Want more cozy chicken vibes?** Add **These Chicken Enchiladas** to the table.
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19. These : Sheet Pan Quesadillas Are My Favorite Way to Feed a Crowd Fast
20. This : Beer Cheese Dip Is My Favorite Party Starter That Disappears in Minutes
21. These : Chicken Enchiladas Are My Go-To for Cozy, Crowd-Pleasing Dinners
22. These : Chocolate Chip Cookie Bites Are My Favorite Little Treat to Bake Anytime
23. Final Thoughts: These Cheesy Garlic Chicken Wraps are the definition of craveable comfort-golden-crisp on the outside, gooey and garlicky on the inside, and ridiculously good dipped in just about anything. Make them once, and you'll be rolling these up on repeat.
24. Tried them? Tag @ChefManiac and share your favorite way to serve 'em-we're always here for another cheesy bite!

TIPS FOR SUCCESS

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

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