

## Cheesy Chicken and Bacon Quesadillas: A Quick & Delicious Tex-Mex Delight

Cheesy Chicken and Bacon Quesadillas



**TIME**  
**30 min**

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**ChefManiac**

### INGREDIENTS

- 4 large flour tortillas ?
- 1 1/2 cups cooked chicken, shredded or diced ?
- 1 cup cooked bacon, crumbled ?
- 2 cups shredded cheese (cheddar, Monterey Jack, or a mix) ?
- 1/2 cup diced tomatoes ? (optional)
- 1/4 cup chopped green onions ?
- 2 tbsp butter or oil for cooking ?
- Salsa, sour cream, or guacamole for serving
- ??

#### Instructions:

**Prepare the Filling:** In a mixing bowl, combine the cooked chicken, crumbled bacon, shredded cheese, tomatoes (if using), and green onions. Mix until well combined.

**Assemble the Quesadillas:** Lay out the tortillas and spread the filling evenly over half of each tortilla. Fold the other half of the tortilla over the filling to form a half-moon shape.

**Cook the Quesadillas:** Heat a skillet or griddle over medium heat and add a small amount of butter or oil. Place the quesadilla in the skillet and cook for 2-3 minutes on each side, or until the tortilla is golden brown and the cheese is melted. Repeat with the remaining quesadillas.

**Serve:** Slice each quesadilla into wedges and serve warm with your favorite dips like salsa, sour cream, or guacamole.

#### Tips for Perfect Quesadillas:

**Customize the Filling:** Add jalapeños for a spicy kick or bell peppers for extra crunch.

**Cheese Choice Matters:** Use a mix of cheeses like cheddar and pepper jack for optimal flavor and meltiness.

**Don't Overfill:** Avoid overstuffing the quesadillas to ensure they cook evenly and stay crispy.

**Why These Quesadillas Are a Must-Try:**

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8. **Why These Quesadillas Are a Must-Try:** These Cheesy Chicken and Bacon Quesadillas are the perfect blend of hearty, cheesy, and crispy. Whether you're whipping up a quick family dinner or serving guests, they're guaranteed to be a hit. Pair them with a fresh salad or rice and beans for a complete meal, or keep it

simple with your favorite dips.

9. Tried this recipe? Let me know how it turned out in the comments! And don't forget to check out more delicious ideas at [iwuvcooking.com](http://iwuvcooking.com).

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

Original recipe: <https://chefmaniac.com/cheesy-chicken-and-bacon-quesadillas-a-quick-delicious-tex-mex-delight/>