

## These Big Mac-Inspired Wraps Are My Favorite Fast Dinner Hack

meal prep, lunchboxes, or casual dinners



**TIME**  
**20 min**

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**SAVE**  
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**ChefManiac**

### INGREDIENTS

For the Wraps:

- 1 lb ground beef
- Salt & pepper, to taste
- 4 large flour tortillas
- 1 cup shredded lettuce
- $\frac{1}{2}$  cup shredded cheddar cheese
- $\frac{1}{4}$  cup diced onions
- $\frac{1}{2}$  cup dill pickle slices
- $\frac{1}{2}$  cup Big Mac-style sauce (recipe below)

For the Special Sauce:

- $\frac{1}{2}$  cup mayonnaise
- 2 tbsp French dressing
- 1 tbsp sweet relish
- 1 tsp white vinegar
- $\frac{1}{2}$  tsp garlic powder
- $\frac{1}{2}$  tsp onion powder
- Pinch of paprika

Directions:

**Brown the Beef**In a skillet over medium heat, cook ground beef with salt and pepper until fully browned. Drain any excess grease.

**Make the Special Sauce**In a small bowl, whisk together all sauce ingredients until smooth. Chill in the fridge while you prep the wraps.

**Assemble the Wraps**Lay a tortilla flat and layer with shredded lettuce, cheddar cheese, cooked beef, diced onions, pickle slices, and a generous drizzle

of special sauce.

Wrap It UpFold in the sides, then roll tightly like a burrito. Slice in half for easier serving.

Optional Crunch FactorFor crispy edges, grill the wraps seam-side down in a dry skillet for 1-2 minutes per side.

Pro Tips:

Use lean ground beef for less grease and cleaner flavor

Toast the wraps in a panini press or skillet for a fast-food feel

Shred lettuce just before serving for max freshness

Double the sauce-you'll want extra for dipping!

Variations & Add-Ins:

Swap in ground turkey or chicken for a lighter twist

Add tomato slices, jalapeños, or bacon for extra flavor

Use low-carb wraps or lettuce wraps for a keto-friendly version

Try it with plant-based ground beef for a vegetarian option

Serving Suggestions & Pairings:

Serve with These Sheet Pan Quesadillas for a wrap-lover's feast

## DIRECTIONS

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4. Wrap : It UpFold in the sides, then roll tightly like a burrito. Slice in half for easier serving.
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6. Pro Tips: Use lean ground beef for less grease and cleaner flavor
7. Toast the wraps in a panini press or skillet for a fast-food feel
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10. Variations & Add-Ins: Swap in ground turkey or chicken for a lighter twist
11. Add tomato slices, jalapeños, or bacon for extra flavor
12. Use low-carb wraps or lettuce wraps for a keto-friendly version
13. Try it with plant-based ground beef for a vegetarian option
14. Serving Suggestions & Pairings: Complete your

fast-food fantasy with these delicious pairings:

15. Serve with : These Sheet Pan Quesadillas for a wrap-lover's feast
16. Pair with : Easy Cheesy Chicken Sliders for a full fast-casual spread
17. Add a bold side like : This Dorito Casserole
18. Sip on : This Blueberry Lemonade for a sweet, refreshing finish
19. End the meal with : These Chocolate Chip Cookie Bites for the perfect sweet treat
20. Storage & Make-Ahead Tips: Meat and sauce can be prepped up to 3 days ahead
21. Store cooked beef and sauce separately in airtight containers in the fridge
22. Assemble wraps fresh for best texture
23. Leftover wrapped and grilled tortillas can be reheated in a dry pan or microwave
24. More Recipes You'll Love: These Sheet Pan Quesadillas Are My Favorite Way to Feed a Crowd Fast
25. Easy : Cheesy Chicken Sliders with Marinara Garlic Butter

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

Original recipe: <https://chefmaniac.com/these-big-mac-inspired-wraps-are-my-favorite-fast-dinner-hack/>