

## Cheeseburger Quesadilla Wraps with Jalapeño Popper Flair

Jalapeño Popper Cheeseburger Quesadilla Wraps



**OVEN**  
**375°F**

**TIME**  
**3 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 1 lb ground beef
  - 1 tsp garlic powder
  - 1 tsp onion powder
  - Salt and pepper, to taste
  - 4 large flour tortillas
  - 8 oz cream cheese, softened
  - 1 cup shredded cheddar cheese
  - 4 jalapeños, diced (remove seeds for less heat)
  - ... cup diced red onion
  - ... cup diced tomatoes
  - ... cup chopped fresh cilantro
  - Olive oil, for cooking
  - Optional Add-Ins & Swaps:
    - Use pepper jack or Monterey Jack for more melty heat
    - Add bacon crumbles for smoky jalapeño popper vibes
    - Swap cilantro for chopped green onion if you prefer
    - Spice it up with a drizzle of hot sauce or chipotle mayo
- Instructions:
- Cook the beef in a skillet over medium heat, brown the ground beef. Season with garlic powder, onion powder, salt, and pepper. Drain any excess fat and set aside.
- Make the cream cheese filling in a mixing bowl, combine softened cream cheese, cheddar, jalapeños, red onion, tomatoes, and cilantro.

**Assemble the wraps**Lay out flour tortillas. Spread the cream cheese mixture over half of each tortilla. Top with a layer of cooked ground beef, then fold the tortilla in half to form a quesadilla-style wrap.

**Cook the wraps**Heat a drizzle of olive oil in a skillet over medium heat. Cook each wrap for 2-3 minutes per side, or until golden brown and crispy.

**Slice and serve**Cut each quesadilla into wedges and serve hot with your favorite dip-ranch, sour cream, or extra hot sauce!

**Tips for Success:**

Soften the cream cheese fully for easy spreading.

Don't overfill-these wraps are packed, and too much filling can spill out.

Use medium-low heat to let the cheese melt and the wrap crisp evenly.

**Make-ahead tip:** prep the filling and cooked beef up to 2 days in advance.

**Serving Suggestions & Pairings:**

Crockpot Nacho Dip to keep the party going

Sheet Pan Quesadillas if you're feeding a crowd

Blueberry Lemonade to cool the spice

Cheesy Hot Dip for the ultimate spread

Chocolate Chip Cookie Bites to sweeten things up after

**Storage & Leftovers:**

## DIRECTIONS

1. **Cook the beef:** In a skillet over medium heat, brown the ground beef. Season with garlic powder, onion powder, salt, and pepper. Drain any excess fat and set aside.
2. **Make the cream cheese filling:** In a mixing bowl, combine softened cream cheese, cheddar, jalapeños, red onion, tomatoes, and cilantro.
3. **Assemble the wraps:** Lay out flour tortillas. Spread the cream cheese mixture over half of each tortilla. Top with a layer of cooked ground beef, then fold the tortilla in half to form a quesadilla-style wrap.
4. **Cook the wraps:** Heat a drizzle of olive oil in a skillet over medium heat. Cook each wrap for 2-3 minutes per side, or until golden brown and crispy.
5. **Slice and serve:** Cut each quesadilla into wedges and serve hot with your favorite dip-ranch, sour cream, or extra hot sauce!
6. **Tips for Success:** Soften the cream cheese fully for easy spreading.
7. **Don't overfill-these wraps are packed, and too much filling can spill out.**
8. **Use medium-low heat to let the cheese melt and the wrap crisp evenly.**
9. **Make-ahead tip:** prep the filling and cooked beef up to 2 days in advance.
10. **Serving Suggestions & Pairings:** Serve these bold, spicy wraps with:
11. **Crockpot :** Nacho Dip to keep the party going
12. **Sheet :** Pan Quesadillas if you're feeding a crowd
13. **Blueberry :** Lemonade to cool the spice

14. Cheesy : Hot Dip for the ultimate spread
15. Chocolate : Chip Cookie Bites to sweeten things up after
16. Storage & Leftovers: Fridge: Store assembled and cooked wraps for up to 3 days
17. Reheat: Warm in a skillet or air fryer for best texture
18. Freeze: Freeze uncut wraps, then reheat from frozen at 375°F for 10-12 minutes
19. More Recipes You'll Love: Keep the flavor going with these must-tries:
20. Cheesy : Hot Dip Inspired by a Classic Sandwich
21. Sheet : Pan Quesadillas
22. Crockpot : Nacho Dip
23. Final Thoughts: Jalapeño Popper Cheeseburger Quesadilla Wraps are spicy, crispy, creamy, and stuffed with everything you crave. It's a weeknight dinner with attitude, a party snack with personality, and a fusion recipe you'll want to make again and again.
24. If you make it, tag @chefmaniac and show off your golden, gooey, spicy creations-I'd love to see your skillet magic!

## TIPS FOR SUCCESS

Soften the cream cheese fully for easy spreading.

Don't overfill-these wraps are packed, and too much filling can spill out.

Use medium-low heat to let the cheese melt and the wrap crisp evenly.

Make-ahead tip: prep the filling and cooked beef up to 2 days in advance .

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

Original recipe: <https://chefmaniac.com/cheeseburger-quesadilla-wraps-with-jalapeno-popper-flair/>