

Bacon Macaroni Cheeseburger Wraps: The Ultimate Mashup for Weeknight Cravings

Bacon Macaroni Cheeseburger Wraps



OVEN
350°F

TIME
2 min

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INGREDIENTS

- 1 pound ground beef
- 6 slices bacon, cooked and crumbled
- 1 cup cooked macaroni
- 1 cup shredded cheddar cheese
- 1/4 cup diced onion
- 1/4 cup diced tomatoes
- 1/4 cup diced pickles
- 1/4 cup ketchup
- 1/4 cup mustard
- 4 large flour tortillas

? Ingredient Swaps & Notes:

Ground turkey or plant-based crumbles can be used instead of ground beef.

Swap cheddar for American cheese, Monterey Jack, or even pepper jack.

Add shredded lettuce, jalapeños, or hot sauce for an extra kick.

If you're short on time, use leftover mac and cheese!

??? Instructions:

Cook the Ground Beef In a large skillet over medium heat, cook the ground beef until browned and fully cooked. Drain excess grease.

Mix the Filling To the skillet, add cooked macaroni, crumbled bacon, diced onion, tomatoes, and pickles. Stir well.

Add the CheeseSprinkle in shredded cheddar and stir until melted and evenly distributed through the filling.

Warm the TortillasIn a dry skillet or microwave, warm the tortillas until pliable and soft.

Assemble the WrapsSpread ketchup and mustard on each tortilla. Spoon the filling evenly into the center of each wrap.

Roll Them UpFold in the sides and roll tightly like a burrito.

Serve and EnjoyServe immediately while warm, or wrap in foil to take on the go!

? Tips for Success:

For crispy wraps, lightly grill each one seam-side down in a skillet for 1-2 minutes.

Make it low-carb by swapping tortillas for large lettuce leaves.

Use whole wheat or spinach tortillas for a fun twist on flavor and color.

? Serving Suggestions & Pairings:

A side of sweet potato fries or pickle chips

A bowl of Dorito Casserole for a cheesy, crunchy contrast

A tray of Chicken Enchiladas if you're feeding a crowd

Or keep it portable and fun like a Walking Taco Bar for game day

Want a baked alternative? Try Sheet Pan Quesadillas with this filling inside!

? Storage & Leftovers:

Refrigerate: Wrap leftovers in foil or plastic wrap and store in an airtight container for up to 3 days.

DIRECTIONS

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8. ? Tips for Success: For crispy wraps, lightly grill each one seam-side down in a skillet for 1-2 minutes.
9. Make it low-carb by swapping tortillas for large lettuce leaves.
10. Use whole wheat or spinach tortillas for a fun twist on flavor and color.
11. ? Serving Suggestions & Pairings: These wraps are filling on their own but pair perfectly with:
12. A side of sweet potato fries or pickle chips
13. A bowl of : Dorito Casserole for a cheesy, crunchy contrast
14. A tray of : Chicken Enchiladas if you're feeding a

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16. Want a baked alternative? Try Sheet Pan Quesadillas with this filling inside!
17. ? Storage & Leftovers: Refrigerate: Wrap leftovers in foil or plastic wrap and store in an airtight container for up to 3 days.
18. Reheat: Warm in a skillet, oven, or microwave.
19. Freeze: Wrap tightly in foil and freeze for up to 1 month. Reheat from frozen in the oven at 350°F for 25 minutes.
20. ? More Recipes You'll Love: Hungry for more comfort food magic? Check out these next:
21. These : Sheet Pan Quesadillas Are My Favorite Way to Feed a Crowd Fast
22. How I : Turned a Classic Sandwich Into the Ultimate Cheesy Hot Dip
23. This : Walking Taco Bar Is My Favorite No-Fuss Way to Feed a Crowd
24. This : Dorito Casserole Is My Favorite Weeknight Dinner Shortcut
25. These : Chicken Enchiladas Are My Go-To for Cozy Crowd-Pleasing Dinners

SWAPS & NOTES

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

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