

## Easy Maple Bacon Cheeseburger Quesadillas - Fast, Flavorful, and Over-the-Top

Maple Bacon Cheeseburger Bomb Quesadillas



**TIME**  
**3 min**

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**ChefManiac**

### INGREDIENTS

1 lb ground beef  
4 slices bacon, cooked and crumbled  
... cup maple syrup  
‰ tsp garlic powder  
‰ tsp onion powder  
Salt and pepper, to taste  
4 flour tortillas  
1 cup shredded cheddar cheese  
‰ cup diced pickles (optional)  
... cup diced onions (optional)  
Butter, for grilling

### DIRECTIONS

- 1. Cook the Beef:** In a large skillet over medium heat, cook the ground beef until fully browned. Drain any excess fat, then stir in garlic powder, onion powder, salt, pepper, and maple syrup. Let simmer for 2-3 more minutes to let the flavors come together.
- 2. Add the Bacon:** Remove from heat and stir in the crumbled bacon. Set aside while you prep the tortillas.
- 3. Assemble the Quesadillas:** Heat a little butter in a large skillet. Lay a flour tortilla in the pan and sprinkle a layer of cheddar cheese. Spoon some of the beef and bacon mixture on top, followed by optional pickles and onions, then more cheese.
- 4. Top with another tortilla or fold if using large burrito-style wraps.**
- 5. Grill Until Golden:** Cook over medium heat for 2-3 minutes per side, pressing gently, until the tortilla is golden and crispy and the cheese is fully melted.
- 6. Slice and Serve:** Let cool for a minute before slicing into quarters. Serve hot and enjoy the crispy, cheesy, sweet-and-savory perfection.

### SWAPS & NOTES

**Maple Syrup :** Real maple syrup brings the best flavor, but you can use honey or brown sugar as a substitute.

**Cheese :** Swap cheddar for Monterey Jack, pepper jack, or a mix.

**Tortillas :** Flour tortillas work best for crispiness, but low-carb or gluten-free options can be used.

Top with shredded lettuce or drizzle with burger sauce after grilling.

## TIPS FOR SUCCESS

Use a cast iron skillet or non-stick pan for even browning.

Don't overfill the quesadillas or they'll burst during flipping.

Press gently with a spatula while grilling for max contact and melt.

Let cool slightly before slicing to avoid cheese leakage.

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

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