

These Beef Quesadillas Are the Ultimate Cheesy Comfort Food

Cheesy Shredded Beef Quesadillas - Crispy, Melty, and Perfect for Any Meal



TIME
3 min

METHOD
Air fryer

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Recipe Card

SAVE
PDF

INGREDIENTS

- 2 large flour tortillas
- 1 $\frac{1}{2}$ cups cooked shredded beef or brisket
- 1 $\frac{1}{2}$ cups shredded mozzarella cheese (or a cheese blend)
- $\frac{1}{2}$ cup shredded cheddar cheese
- 2 tablespoons butter or oil for frying
- Optional add-ins: diced onions, jalapeños, fresh cilantro
- Salt and pepper, to taste

DIRECTIONS

- 1.** Prepare the Filling: In a medium bowl, mix together the shredded beef, mozzarella, and cheddar. Add salt, pepper, and optional extras like diced onion or jalapeño to taste.
- 2.** Assemble the Quesadillas: Lay one tortilla flat and spread half the beef-cheese mixture over one half. Fold the tortilla to make a half-moon shape. Repeat for the second tortilla.
- 3.** Cook Until Golden: Heat 1 tablespoon of butter or oil in a skillet over medium heat. Add one quesadilla and cook for 2-3 minutes per side, until crispy and golden brown. Repeat with the second quesadilla, adding more butter if needed.
- 4.** Slice and Serve: Transfer to a cutting board and slice into halves or thirds while still hot. Serve immediately with salsa, sour cream, or guacamole.

TIPS FOR SUCCESS

- Don't overstuff -too much filling can make the quesadilla fall apart.
- Use low-moisture cheese for the best melt and crisp.
- Weigh it down with a pan lid or press while cooking for an extra crispy finish.
- Let rest 1-2 minutes before cutting to help everything hold together.

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

Original recipe: <https://chefmaniac.com/these-beef-quesadillas-are-the-ultimate-cheesy-comfort-food/>