

Cheeseburger Quesadilla Wraps with a Jalapeño Popper Twist

Jalapeño Popper Cheeseburger Quesadilla Wraps



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3 min

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INGREDIENTS

1 lb ground beef
1 packet taco seasoning
4 large flour tortillas
1 cup shredded cheddar cheese
4 jalapeños, sliced
4 oz cream cheese
1/4 cup diced red onion
1/4 cup diced tomatoes
1/4 cup chopped cilantro
Salt and pepper to taste
Olive oil for cooking

Ingredient Notes & Swaps:

Cream Cheese: Room temp makes it easier to spread.

Swap for spicy queso or pimento cheese for a twist.

Jalapeños: Want it milder? Remove seeds or use pickled jalapeños.

Tortillas: Burrito-size work best for folding and holding the fillings.

Cheddar Cheese: Mix in pepper jack or mozzarella for even more melt.

Add Bacon: Because why not? A crispy bacon strip takes it over the top.

Instructions:

Cook the beef: In a large skillet, cook ground beef over medium heat until browned. Drain excess fat.

Season: Add taco seasoning and prepare according to package directions. Set aside.

Heat the tortilla: In a clean skillet, warm a tortilla over medium heat.

Spread the base: On one half of the tortilla, spread a generous layer of cream cheese.

Add the layers: Top with seasoned beef, shredded cheddar, sliced jalapeños, diced red onion, tomatoes, and chopped cilantro.

Fold & press: Fold the tortilla in half. Press gently with a spatula.

Cook: Cook 2-3 minutes on each side until golden and crispy.

Slice & serve: Cut into wedges and serve hot with ranch, salsa, or sour cream.

Tips for Success:

Don't overfill or they'll leak. A thin, even layer of each ingredient is key.

Cook in batches and keep warm in the oven if making a party tray.

Use two skillets if you're short on time-cook one while assembling the next.

Add crunch by brushing with oil or butter before pressing onto the skillet.

Serving Suggestions & Pairings:

Dip wedges into Beer Cheese Dip for cheesy overload.

Add a side of Crockpot Nacho Dip for party-style variety.

Serve with Sheet Pan Quesadillas if you're feeding a larger group.

DIRECTIONS

1. Cook the beef: In a large skillet, cook ground beef over medium heat until browned. Drain excess fat.
2. Season: Add taco seasoning and prepare according to package directions. Set aside.
3. Heat the tortilla: In a clean skillet, warm a tortilla over medium heat.
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5. Add the layers: Top with seasoned beef, shredded cheddar, sliced jalapeños, diced red onion, tomatoes, and chopped cilantro.
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9. Tips for Success: Don't overfill or they'll leak. A thin, even layer of each ingredient is key.
10. Cook in batches and keep warm in the oven if making a party tray.
11. Use two skillets if you're short on time-cook one while assembling the next.
12. Add crunch by brushing with oil or butter before pressing onto the skillet.
13. Serving Suggestions & Pairings: Pair your wraps with snacks and sides that match the energy-bold, cheesy, and crave-worthy:
14. Dip wedges into : Beer Cheese Dip for cheesy overload.
15. Add a side of : Crockpot Nacho Dip for party-style

variety.

16. Serve with : Sheet Pan Quesadillas if you're feeding a larger group.
17. Throw in a pan of : Totchos for crunchy, spicy contrast.
18. Make it a full meal with : Dorito Casserole-it's the ultimate weeknight pairing.
19. Storage & Leftovers: Fridge: Wrap leftovers in foil and store for up to 3 days.
20. Reheat: Use a skillet or toaster oven for best crisp.
21. Freeze: Assemble, wrap tightly, and freeze unbaked. Cook from frozen, adding a few extra minutes per side.
22. More Recipes You'll Love: Sheet Pan Quesadillas - Fast and flexible for a crowd.
23. Crockpot : Nacho Dip - Cheesy, spicy, and hands-off.
24. Beer : Cheese Dip - The perfect dip for quesadilla edges.
25. Totchos - Crispy, cheesy, shareable goodness.

SWAPS & NOTES

Why I Love This Recipe This is comfort food done right.

It's spicy, cheesy, a little crunchy from the grilled tortilla, and loaded with juicy seasoned beef.

The cream cheese melts into the filling for that signature jalapeño popper vibe, and fresh cilantro and tomato bring brightness.

Plus, they're fun to make, super satisfying, and totally customizable.

TIPS FOR SUCCESS

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