

Burger Meets Quesadilla: The Ultimate Garlic Butter Bacon Cheeseburger Quesadilla

$\frac{1}{2}$ cup cooked bacon, crumbled



THE ULTIMATE GARLIC BUTTER BACON CHEESEBURGER QUESADILLA

YOU WILL NEED:
2 large flour tortillas
1 lb ground beef
4 slices of cheddar cheese
 $\frac{1}{2}$ cup cooked bacon, crumbled

SPINACH LOVE

TIME
8 min

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INGREDIENTS

- 2 large flour tortillas
- 1 lb ground beef
- 4 slices of cheddar cheese
- $\frac{1}{2}$ cup cooked bacon, crumbled
- 3 tablespoons butter, melted
- 2 teaspoons garlic powder
- 1 teaspoon onion powder
- 1 tablespoon Worcestershire sauce
- Salt and pepper to taste
- 1 cup shredded lettuce (optional)
- 1 tomato, diced (optional)
- ... cup pickles, sliced (optional)

Instructions:

Step 1: Prepare the Meat Mixture:

Step 2: Assemble the Quesadilla:

Step 3: Cook the Quesadilla:

Nutritional Information:

Calories: 540 per serving

Protein: 35g

Fat: 34g

Saturated Fat: 12g

Cholesterol: 80mg

Carbohydrates: 24g

Fiber: 2g

Sugar: 2g

Sodium: 450mg

Helpful Cooking Tips:

Use high-quality ingredients, like fresh ground beef and real cheddar cheese, to ensure the best flavor.

Don't overfill the quesadilla, as this can make it difficult to cook evenly.

Experiment with different toppings, like diced onions or jalapeños, to add extra flavor.

Conclusion:

DIRECTIONS

1. **Step 1: Prepare the Meat Mixture:** Cook the ground beef in a skillet over medium heat. Season with garlic powder, onion powder, Worcestershire sauce, salt, and pepper. Break it up into small crumbles as it cooks, ensuring it's browned and delicious-about 8 minutes. Stir in the crumbled bacon and set this meaty mixture aside.
2. **Step 2: Assemble the Quesadilla:** Take the tortillas and brush both sides with the melted garlic butter. Place one tortilla in a large skillet over medium heat, then layer on the cheddar cheese, followed by the beef and bacon mixture. Top with the second tortilla and press it down gently.
3. **Step 3: Cook the Quesadilla:** Cook the quesadilla for about 3-4 minutes per side, or until the cheese is melty and the outside is golden brown and crispy. When it's done, remove it from the skillet and let it rest for a minute. Slice it up and serve with fresh lettuce, tomato, and pickles if desired.
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13. **Helpful Cooking Tips:** Use high-quality ingredients, like fresh ground beef and real cheddar cheese, to ensure the best flavor.

14. Don't overfill the quesadilla, as this can make it difficult to cook evenly.
15. Experiment with different toppings, like diced onions or jalapeños, to add extra flavor.
16. Conclusion: The Ultimate Garlic Butter Bacon Cheeseburger Quesadilla is a culinary masterpiece that will quickly become a favorite in your household. With its rich flavors and satisfying crunch, it's the perfect twist on traditional burger and quesadilla recipes. So, how was your quesadilla-making experience? Share your thoughts and follow us for more mouthwatering recipes! Credit: I WUV COOKING

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

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