

Chamoy Turkey Bacon Cheeseburger Quesadillas You'll Make on Repeat

If you're craving something bold, cheesy, and wildly satisfying, let me introduce you to



OVEN
200°F

TIME
8 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

1 lb ground beef
¾ cup chamoy sauce (sweet-spicy Mexican condiment)
1 cup turkey bacon, cooked crisp and chopped
6-8 large flour tortillas
2 cups shredded cheddar cheese
1 Tbsp vegetable oil or butter (for cooking)
Optional toppings: diced onions, dill pickles, shredded lettuce

Ingredient Swaps & Notes:

Chamoy sauce: You can find this in the Latin foods section of most grocery stores, or substitute with a blend of hot sauce + tamarind concentrate for a DIY version.

Ground beef: Ground turkey or chicken works great too.

Cheese: Feel free to mix in Monterey Jack or Pepper Jack for more heat.

Tortillas: Low-carb or gluten-free tortillas are welcome here.

Directions:

Mix & MarinateIn a medium bowl, stir together ground beef and chamoy sauce until well coated.

Cook the BeefHeat a skillet over medium-high. Add the beef-chamoy mixture and cook, breaking it up, until browned and saucy (about 6-8 minutes). Drain any excess fat.

Add the BaconStir in the chopped, cooked turkey bacon. Remove from heat and set aside.

Assemble Quesadillas Wipe out the skillet and return it to medium heat with a bit of oil or butter. Place one tortilla in the skillet and layer with: A handful of cheddar cheese
...- 1/3 cup of beef mixture
Another sprinkle of cheese
A second tortilla on top
Cook Until Golden Cook each side for about 2-3 minutes or until golden brown and crisp. Flip carefully with a spatula.

Rest and Slice Transfer the cooked quesadilla to a cutting board. Let rest for 3-4 minutes to set, then slice into wedges.

Serve and Top Serve hot with diced onions, shredded lettuce, and pickle chips on the side or inside the quesadilla if you're feeling extra.

Tips for Success:

Pre-cook your bacon until extra crispy-it adds a necessary crunch.

Don't overfill the tortillas or they'll fall apart when flipping.

Press gently with a spatula while cooking to help melt the cheese and crisp the outside.

For parties, keep finished quesadillas warm in a 200°F oven while you finish the batch.

Serving Suggestions & Pairings:

A bowl of Cajun Chicken Sausage Gumbo for Southern flair.

A cold side of slaw or even simple classic spaghetti for a kid-friendly meal.

Drinks? Try a Classic Margarita or a chilled Blueberry Lemonade.

Storage & Leftovers:

Fridge: Store cooked quesadillas in an airtight container for up to 3 days.

Reheat: Re-crisp in a skillet or air fryer for best texture.

DIRECTIONS

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11. Tips for Success: Pre-cook your bacon until extra crispy-it adds a necessary crunch.
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14. For parties, keep finished quesadillas warm in a 200°F oven while you finish the batch.
15. Serving Suggestions & Pairings: These quesadillas are hearty enough to stand alone but pair beautifully with:
 16. A bowl of : Cajun Chicken Sausage Gumbo for Southern flair.
 17. A cold side of slaw or even simple classic spaghetti for a kid-friendly meal.
 18. Drinks? Try a Classic Margarita or a chilled Blueberry Lemonade.
19. Storage & Leftovers: Fridge: Store cooked quesadillas in an airtight container for up to 3 days.
20. Reheat: Re-crisp in a skillet or air fryer for best texture.
21. Freezer: You can freeze the cooked meat mixture separately for up to 2 months-just thaw and use for a fresh batch.
22. More Recipes You'll Love: If you loved this, you've got to try:
 23. These : Sheet Pan Quesadillas - The ultimate shortcut for serving a crowd.
 24. Beer : Cheese Dip - The perfect cheesy partner to these quesadillas.
 25. Baked : Kosher Salami - For an appetizer with similar boldness.

SWAPS & NOTES

-salty, sweet, spicy, and umami-without being fussy.

It's also quick enough for weeknights but bold enough for game day.

And if you love party-ready comfort food like Sheet Pan Quesadillas or Beer Cheese Dip, this one's going to be your new favorite.

Ground beef : Ground turkey or chicken works great too.

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