

## Turkey Bacon Cheeseburger Quesadillas: The Gooney, Meaty Mashup You'll Crave

If a classic cheeseburger and a loaded quesadilla had a delicious lovechild, it would be this:



**OVEN**  
**375°F**

**TIME**  
**30 min**

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**SAVE**  
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### INGREDIENTS

1 lb ground beef  
1 tsp salt  
½ tsp black pepper  
1 tsp garlic powder  
½ tsp paprika  
1 cup cooked turkey bacon, chopped  
1½ cups shredded cheddar cheese  
1 cup shredded mozzarella cheese  
4 large flour tortillas  
1 tbsp vegetable oil or butter (for frying)  
Optional Fillings:  
Diced pickles  
Sautéed onions  
Ketchup  
Mustard  
Optional Garnish:  
Chopped scallions  
Extra cheese

### DIRECTIONS

1. **Cook the Ground Beef:** In a skillet over medium-high heat, add ground beef and season with salt, pepper, garlic powder, and paprika.
2. **Cook until fully browned,** breaking it apart as it cooks. Drain any excess fat.
3. **Add Turkey Bacon:** Stir in the chopped, cooked turkey bacon.
4. **Cook for another 2 minutes,** mixing well, then remove from heat.
5. **Assemble the Quesadillas:** Lay tortillas flat and layer the filling on one half of each: Start with a bit of cheddar and mozzarella
6. **Add the beef-bacon mix**
7. **Add optional fillings** (pickles, onions, sauces)
8. **Finish with more cheese**
9. **Fold the other half over to create a half-moon shape.**
10. **Cook Until Golden:** Heat a skillet over medium heat and add oil or butter.
11. **Cook each quesadilla for 2-3 minutes per side,** until golden and the cheese is melted inside.
12. **Repeat with remaining quesadillas.**
13. **Slice and Serve:** Let cool slightly, then cut into wedges.
14. **Garnish with scallions or an extra sprinkle of cheese** if desired.

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

Original recipe: <https://chefmaniac.com/turkey-bacon-cheeseburger-quesadillas-the-gooney-meaty-mashup-youll-crave/>