

Bacon and Kimchi Quesadillas - The Fusion Combo That's Absolutely Addictive

There are quesadillas-and then there are



TIME
15 min

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INGREDIENTS

6 strips bacon, chopped
1 cup kimchi, chopped
1 1/2 cups shredded mozzarella cheese
4 flour tortillas (8-inch)
1 tbsp butter

? Notes & Swaps:

Kimchi tip: Look for napa cabbage kimchi for best results-make sure it's not too watery before cooking.

Cheese swap: Pepper jack or a cheddar blend works great if you want more heat.

Make it vegetarian: Skip the bacon and add sautéed mushrooms or plant-based bacon.

??? Instructions:

Crisp the bacon: In a large skillet over medium heat, cook chopped bacon until crispy. Remove and drain on paper towels.

Sauté kimchi: In the same skillet, remove some fat if needed and sauté chopped kimchi for 2-3 minutes until fragrant and slightly caramelized.

Assemble: Wipe the skillet clean, add a little butter, and place one tortilla in the skillet.

Layer with 1/2 cup cheese, bacon, sautéed kimchi, and another 1/2 cup cheese. Top with another tortilla.

Cook: Cook 2-3 minutes per side or until golden brown and the cheese is fully melted.

Slice and serve: Let cool slightly, then cut into wedges and serve hot.

? Tips for Quesadilla Bomb Success:

Drain that kimchi! Soggy kimchi can make your quesadilla wet. Pat it dry with paper towels before cooking.

Go crispy: Press the quesadilla gently with a spatula while cooking for extra crunch.

Spice it up: Add a drizzle of sriracha or a pinch of gochugaru for a fiery twist.

? Serving Suggestions & Pairings:

A side of sour cream or spicy mayo for dipping

This Crockpot Nacho Dip for creamy, melty contrast

This Walking Taco Bar if you're going full-fusion fiesta

Dorito Casserole for the ultimate crunchy, cheesy companion

These Sheet Pan Quesadillas to feed a hungry crew with no stress

? Storage & Leftovers:

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

Reheat: Toast in a skillet over medium heat or use an oven to restore crispness. Avoid microwaving-no one wants a soggy quesadilla!

? More Recipes You'll Love:

These Sheet Pan Quesadillas

How I Turned a Classic Sandwich into the Ultimate Cheesy Hot Dip

This Crockpot Nacho Dip

Final Thoughts:

DIRECTIONS

1. Crisp the bacon: In a large skillet over medium heat, cook chopped bacon until crispy. Remove and drain on paper towels.
2. SautØ kimchi: In the same skillet, remove some fat if needed and sautØ chopped kimchi for 2-3 minutes until fragrant and slightly caramelized.
3. Assemble: Wipe the skillet clean, add a little butter, and place one tortilla in the skillet. Layer with ½ cup cheese, bacon, sautØed kimchi, and another ½ cup cheese. Top with another tortilla.
4. Cook: Cook 2-3 minutes per side or until golden brown and the cheese is fully melted.
5. Slice and serve: Let cool slightly, then cut into wedges and serve hot.
6. ? Tips for Quesadilla Bomb Success: Drain that kimchi! Soggy kimchi can make your quesadilla wet. Pat it dry with paper towels before cooking.
7. Go crispy: Press the quesadilla gently with a spatula while cooking for extra crunch.
8. Spice it up: Add a drizzle of sriracha or a pinch of gochugaru for a fiery twist.
9. ? Serving Suggestions & Pairings: These quesadillas are bold enough to stand alone, but they're even better alongside:
10. A side of sour cream or spicy mayo for dipping
11. This : Crockpot Nacho Dip for creamy, melty contrast
12. This : Walking Taco Bar if you're going full-fusion fiesta
13. Dorito : Casserole for the ultimate crunchy, cheesy companion

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17. ? More Recipes You'll Love: Hungry for more bold, cheesy crowd-pleasers? Don't miss:
18. These : Sheet Pan Quesadillas
19. How I : Turned a Classic Sandwich into the Ultimate Cheesy Hot Dip
20. This : Crockpot Nacho Dip
21. Final Thoughts: These Explosive Bacon Kimchi Quesadilla Bombs are everything a fusion dish should be-unexpected, mouthwatering, and easy to make on repeat. Whether you're feeding yourself or showing off at your next get-together, these spicy, melty, crispy triangles bring serious flavor.
22. If you try them out, tag @chefmaniac with your quesadilla masterpiece-we'd love to see your spin!

SWAPS & NOTES

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

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