

Crispy Kimchi Bacon Quesadillas That Bring the Heat and the Cheese

This isn't your average quesadilla. The



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15 min

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INGREDIENTS

6 strips bacon, chopped

1 1/2 cups shredded mozzarella cheese

1 cup kimchi, chopped and slightly drained

4 flour tortillas (8-inch)

? Ingredient Tips & Swaps:

Cheese swap: Use cheddar or Monterey Jack for more punch.

Extra crispy: Lightly butter or oil the tortilla for extra crunch.

No bacon? Use turkey bacon or a plant-based version.

Add a dip: Pair with sour cream or a spicy aioli.

??? Instructions:

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

SautØ the kimchi: In the same skillet, remove some bacon fat if needed and sautØ the kimchi for 2-3 minutes until fragrant and slightly caramelized.

Assemble the quesadilla: Place one tortilla in the skillet. Add half the cheese, then layer the cooked kimchi and bacon. Add the remaining cheese and top with a second tortilla.

Cook & flip: Cook for 2-3 minutes per side or until both sides are golden and crispy, and cheese is fully melted.

Serve: Slice into wedges and serve hot.

? Tips for Quesadilla Crunch Success:

Dry your kimchi: Press with paper towels to avoid soggy tortillas.

Low and slow: Medium heat ensures crispy outside without burning before cheese melts.

Make it mini: Use small tortillas and fold in half for easy single-serve portions.

? Serving Suggestions & Pairings:

Sheet Pan Quesadillas for variety

Dorito Casserole for extra crunch and kick

Cheesy Hot Dip to keep the flavor party going

Crockpot Nacho Dip for melty dippable magic

Instant Pot Lasagna if you're really leaning into the comfort food zone

? Storage & Reheating:

Fridge: Store leftovers in an airtight container for up to 2 days.

Reheat: Re-crisp in a skillet or toaster oven-microwaving may make it soggy.

Freeze: Freeze fully assembled (uncooked) quesadillas between parchment sheets and cook from frozen.

? More Recipes You'll Love:

Sheet Pan Quesadillas

Dorito Casserole

Crockpot Nacho Dip

Final Thoughts:

DIRECTIONS

1. Cook the bacon: In a skillet over medium heat, cook chopped bacon until crispy. Remove and drain on paper towels.
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7. Low and slow: Medium heat ensures crispy outside without burning before cheese melts.
8. Make it mini: Use small tortillas and fold in half for easy single-serve portions.
9. ? Serving Suggestions & Pairings: Turn this into a meal or build a bold snack spread with:
10. Sheet : Pan Quesadillas for variety
11. Dorito : Casserole for extra crunch and kick
12. Cheesy : Hot Dip to keep the flavor party going
13. Crockpot : Nacho Dip for melty dippable magic
14. Instant : Pot Lasagna if you're really leaning into the comfort food zone
15. ? Storage & Reheating: Fridge: Store leftovers in

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16. Reheat: Re-crisp in a skillet or toaster oven-microwaving may make it soggy.
17. Freeze: Freeze fully assembled (uncooked) quesadillas between parchment sheets and cook from frozen.
18. ? More Recipes You'll Love: If you love spicy, cheesy, or fusion flavor, try these next:
19. Sheet : Pan Quesadillas
20. Dorito : Casserole
21. Crockpot : Nacho Dip
22. Final Thoughts: This Loaded Kimchi Bacon Quesadilla Crunch brings heat, crunch, salt, and tang into perfect harmony. It's fast, fun, and wildly satisfying-perfect for solo cravings or showing off at your next snack session.
23. Tried it? Tag @chefmaniac with your version and let us know how you like to load yours!

More recipes: ChefManiac.com

Original recipe: <https://chefmaniac.com/crispy-kimchi-bacon-quesadillas-that-bring-the-heat-and-the-cheese/>