

## This Cheesy BBQ Chicken Bacon Quesadilla Is My Favorite Flavor Explosion

BBQ Chicken Turkey Bacon Ranch Quesadilla



**OVEN**  
**375°F**

**TIME**  
**20 min**

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**SAVE**  
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### INGREDIENTS

1 cup cooked and shredded chicken breast (rotisserie works great)

2-3 slices cooked turkey bacon, chopped

¾ cup shredded cheddar cheese

¾ cup shredded mozzarella cheese

2 large flour tortillas

2 tbsp BBQ sauce

1 tbsp ranch dressing (plus extra for dipping)

Optional toppings: diced red onion, sliced jalapeños, chopped cilantro

? Ingredient Tips & Swaps:

Spice it up: Add a pinch of chili flakes or swap in pepper jack for extra heat.

Vegetarian version: Sub in black beans or roasted cauliflower for the chicken.

Sauce switch: Try chipotle mayo or hot honey instead of ranch for a fun twist.

Low-carb? Use a low-carb tortilla or wrap in lettuce for a taco-style version.

??? Instructions:

1. Make the Filling:

2. Build the Quesadilla:

3. Cook to Crispy Perfection:

4. Slice & Serve:

? Tips for Melty Quesadilla Perfection:

Don't overload: Keep filling evenly spread to avoid leaks.

Use a lid: Covering the skillet briefly helps melt cheese faster.

Cut like a pro: Use a pizza cutter or serrated knife for clean wedges.

? What to Serve With It:

Blueberry Lemonade - tart and refreshing

Dorito Casserole - double down on comfort food

Sheet Pan Quesadillas - great for feeding more mouths

Crockpot Nacho Dip - a gooey starter that pairs perfectly

Cheesy Hot Dip Sandwich Hack - more melty fun for your next gathering

? Storage & Reheating:

Fridge: Store leftovers in a sealed container for up to 3 days.

Reheat: Warm in a skillet or toaster oven for best crispiness.

Freezer: Wrap uncut, cooked quesadillas in foil and freeze. Reheat in oven at 375°F until hot.

? More Recipes You'll Love:

Sheet Pan Quesadillas

Dorito Casserole

## DIRECTIONS

1. **Make the Filling:** In a bowl, mix shredded chicken, BBQ sauce, ranch dressing, and chopped turkey bacon. Stir until fully coated.
2. **Build the Quesadilla:** Heat a skillet over medium heat. Lay one tortilla in the pan. Sprinkle half the cheddar and mozzarella cheese over it. Add the chicken mixture evenly. If using optional toppings, sprinkle them in now. Top with the remaining cheese, then place the second tortilla on top.
3. **Cook to Crispy Perfection:** Gently press the quesadilla with a spatula and cook for 2-3 minutes until the bottom is golden and crispy. Flip carefully and cook the other side for another 2-3 minutes, until the cheese is fully melted.
4. **Slice & Serve:** Transfer to a cutting board, rest for a minute, then slice into wedges. Serve hot with extra ranch or BBQ sauce for dipping.
5. **? Tips for Melty Quesadilla Perfection:** Don't overload: Keep filling evenly spread to avoid leaks.
6. **Use a lid:** Covering the skillet briefly helps melt cheese faster.
7. **Cut like a pro:** Use a pizza cutter or serrated knife for clean wedges.
8. **? What to Serve With It:** Balance the rich, cheesy goodness with something zippy or cool:
9. **Blueberry :** Lemonade - tart and refreshing
10. **Dorito :** Casserole - double down on comfort food
11. **Sheet :** Pan Quesadillas - great for feeding more mouths
12. **Crockpot :** Nacho Dip - a gooey starter that pairs perfectly

13. Cheesy : Hot Dip Sandwich Hack - more melty fun for your next gathering
14. ? Storage & Reheating: Fridge: Store leftovers in a sealed container for up to 3 days.
15. Reheat: Warm in a skillet or toaster oven for best crispiness.
16. Freezer: Wrap uncut, cooked quesadillas in foil and freeze. Reheat in oven at 375°F until hot.
17. ? More Recipes You'll Love: If this melty madness rocked your taste buds, try these next:
18. Sheet : Pan Quesadillas
19. Dorito : Casserole
20. Crockpot : Nacho Dip
21. Final Thoughts: This BBQ Chicken Turkey Bacon Ranch Quesadilla is a fast, foolproof way to bring restaurant-worthy flavor into your kitchen. It's a perfect mashup of sweet, smoky, creamy, and crunchy-and it disappears just as fast as it's made.
22. Tried it? Tag @chefmaniac and show off your gooey creation-we're always down for a cheesy scroll!

## SWAPS & NOTES

The tangy BBQ sauce paired with creamy ranch , crispy turkey bacon , and a cheesy blend of cheddar and mozzarella makes every bite a flavor bomb.

Vegetarian version: Sub in black beans or roasted cauliflower for the chicken.

Sauce switch: Try chipotle mayo or hot honey instead of ranch for a fun twist.

Use a low-carb tortilla or wrap in lettuce for a taco-style version. ??? Instructions 1.

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

Original recipe: <https://chefmaniac.com/this-cheesy-bbq-chicken-bacon-quesadilla-is-my-favorite-flavor-explosion/>