

## How to Make a Cheesy, Creamy Fettuccine Alfredo Burrito

Ingredients for the Overkill Experience



**TIME**  
**40 min**

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### INGREDIENTS

**Pasta:** 8 oz of fettuccine pasta, the classic choice for Alfredo.

**The Sauce Foundation:** 1 tbsp olive oil and 2 cloves of minced garlic.

**The Creamy Dream:** 1 1/2 cups of heavy cream and 1/2 cup of freshly grated Parmesan cheese.

**Seasonings:** Salt, black pepper, 1/2 tsp garlic powder, and 1/2 tsp Italian seasoning.

**The Proteins:** 1 cup of cooked, diced or shredded chicken breast and 4 slices of cooked, chopped turkey bacon.

**The Extras:** 1/2 cup of shredded mozzarella cheese for that extra cheese-pull.

**The Vessel:** 4 large (10- to 12-inch) flour tortillas.

**For Grilling:** Butter or oil for the skillet.

**Swaps and Notes:**

**The Right Tortilla:** You need large, "burrito-size" tortillas for this. Anything smaller and you won't be able to contain the glorious filling. Warm them in the microwave for 15-20 seconds to make them pliable and easier to roll.

**Parmesan Perfection:** For the smoothest, most flavorful Alfredo sauce, you must use freshly grated Parmesan cheese. The pre-shredded kind in a bag contains anti-caking agents that prevent it from melting properly.

**Pasta Shapes:** While fettuccine is classic, a short

pasta like penne or ziti can be a little easier to manage inside the burrito.

**A Touch of Green:** If you want to add a vegetable, some wilted spinach or steamed, chopped broccoli would be a fantastic addition to the pasta mixture.

**The Classic Nutmeg Trick:** For a truly authentic Alfredo flavor, add a tiny pinch of freshly grated nutmeg to your cream sauce. It enhances the richness in a magical way.

**How to Make a Fettuccine Alfredo Burrito:**

**More Comfort Food Favorites:**

**My Go-To for Classic Spaghetti with Homemade Sauce:**

When you crave pasta but want to go the traditional route.

**This Instant Pot Lasagna is My Favorite Way to Make Comfort Food Fast:** Another cheesy, saucy Italian classic, made incredibly easy.

**The Best Chicken Enchiladas for a Crowd-Pleasing Dinner:** For those who believe that delicious fillings belong wrapped in a tortilla.

**Easy Cheesy Chicken Sliders with Marinara Garlic Butter:** Another incredible handheld comfort food you won't be able to resist.

**This Dorito Casserole is My Favorite Weeknight Dinner Shortcut:** A testament to the fact that fun, creative, and cheesy meals are the best meals.

**Final Thoughts:**

## DIRECTIONS

1. **Prep :** Time: 20 minutes **Cooking Time:** 20 minutes **Total Time:** 40 minutes **Kcal:** ~750 per burrito **Servings:** 4 burritos
2. **Step 1: Cook the Fettuccine** Bring a large pot of salted water to a rolling boil. Add your fettuccine and cook according to the package directions until it's al dente. You want it to have a slight chew, as it will soften a bit more in the sauce. Drain the pasta well and set it aside.
3. **Step 2: Create the Luscious Alfredo Sauce** In a large skillet, heat the olive oil over medium heat. Add the minced garlic and sauté for about 60 seconds, just until it becomes wonderfully fragrant. Be careful not to let it brown, or it will turn bitter. Carefully pour in the heavy cream, give it a stir, and bring it to a gentle simmer.
4. **Reduce the heat to low and stir in the freshly grated Parmesan cheese** until it melts smoothly into the cream. Add the garlic powder, Italian seasoning, salt, and pepper. Let the sauce simmer gently for 3-4 minutes, stirring occasionally, until it has thickened enough to coat the back of a spoon.
5. **Step 3: Combine and Conquer** Add the cooked fettuccine directly into the skillet with your beautiful Alfredo sauce. Toss gently until every strand of pasta is coated. Now, stir in the diced chicken and chopped turkey bacon, and continue to mix until everything is heated through.
6. **Step 4: Assemble the Burritos** Lay a large, warm tortilla flat on your work surface. Spoon about a quarter of the fettuccine Alfredo mixture into the center. Don't overfill it! It's tempting, but

restraint is key to a well-wrapped burrito. Sprinkle a pinch of shredded mozzarella over the pasta.

7. To fold, bring the two short sides in towards the middle, over the filling. Then, take the bottom edge (the one closest to you), pull it up and over the filling, tucking it in as tightly as you can. Continue to roll forward until you have a snug, sealed burrito. Repeat for the remaining three.
8. Step 5: Grill to Golden Perfection Heat another large skillet or grill pan over medium heat. Add a pat of butter or a swirl of oil. Carefully place the burritos in the pan, seam-side down. This is the crucial step to seal it shut. Cook for 2-3 minutes per side, until the tortilla is crispy, golden brown, and you can see the cheese melting within.
9. Step 6: Serve the Masterpiece Let the burritos rest for a minute before serving. You can serve them whole or slice them in half on a diagonal to show off that incredible cross-section of pasta. They are fantastic on their own or with a side of extra Alfredo or marinara for dipping.
10. More Comfort Food Favorites: If this recipe for glorious excess speaks to your soul, then you'll definitely want to check out these other favorites!
11. My Go-: To for Classic Spaghetti with Homemade Sauce: When you crave pasta but want to go the traditional route.
12. This : Instant Pot Lasagna is My Favorite Way to Make Comfort Food Fast: Another cheesy, saucy Italian classic, made incredibly easy.
13. The : Best Chicken Enchiladas for a Crowd-Pleasing Dinner: For those who believe that delicious fillings belong wrapped in a tortilla.
14. Easy : Cheesy Chicken Sliders with Marinara Garlic Butter: Another incredible handheld comfort food you won't be able to resist.
15. This : Dorito Casserole is My Favorite Weeknight Dinner Shortcut: A testament to the fact that fun, creative, and cheesy meals are the best meals.
16. Final Thoughts: The Turkey Bacon Fettuccine Alfredo Burrito Overkill is a testament to fun, creative cooking. It's a recipe that doesn't take itself too seriously but delivers seriously amazing results. It's a culinary adventure waiting to happen in your own kitchen.
17. So go ahead, embrace the overkill. Make this incredible pasta burrito and let me know what you think in the comments below. I can't wait to hear about your experience!

## SWAPS & NOTES

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