

## Crispy Chicken Bacon Quesadillas: The Ultimate 20-Minute Meal

6 strips bacon, cooked and crumbled



**OVEN**  
**375°F**

**TIME**  
**20 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 6 strips bacon, cooked and crumbled
- 2 chicken breasts, cooked and shredded (about 2 cups)
- 1 ½ cups shredded cheddar cheese
- 4 large flour tortillas (burrito size)
- 1 tbsp olive oil or butter

#### Swaps and Notes:

**The Ultimate Chicken Shortcut:** The fastest way to make this recipe is with a store-bought rotisserie chicken. The meat is already cooked, seasoned, and easy to shred.

**Cheese Choices:** Sharp cheddar is fantastic, but a Monterey Jack and cheddar blend melts beautifully.

For a little heat, try Pepper Jack or add a sprinkle of cotija cheese. For the best melt, I always recommend shredding your own cheese from a block.

**Get Creative with Fillings:** Feel free to add more to your quesadilla! Sautéed bell peppers and onions, a sprinkle of corn, black beans, diced jalapeños, or chopped cilantro are all wonderful additions.

**The Other Bacon:** Turkey bacon also works well in this recipe if you prefer it.

**How to Make the Bacon Fried Chicken Quesadilla:**

Step 1: Prep Your Ingredients:

Step 2: Heat the Skillet:

Step 3: Assemble and Cook the Quesadilla:

Step 4: Flip and Finish:

Step 5: Rest, Slice, and Serve:

Dips and Serving Suggestions:

Sour Cream

Salsa

Guacamole

Pico de Gallo

Chipotle Ranch Dip

Storage and Reheating Tips:

More Cheesy, Easy Recipes You'll Love:

**These Sheet Pan Quesadillas Are My Favorite Way to Feed a Crowd Fast:** If you love this recipe and need to make enough for the whole family at once, this is the technique you need.

**Easy Cheesy Chicken Sliders with Marinara Garlic Butter:** Another perfect handheld meal that's loaded with cheesy chicken goodness.

**This Crockpot Nacho Dip Is the Reason I Never Have Leftovers:** The perfect dip to serve alongside these quesadillas on game day.

**This Dorito Casserole Is My Favorite Weeknight Dinner Shortcut:** For another cheesy, crunchy, and easy weeknight dinner win.

**This Mexican Chicken and Rice Casserole Is My Favorite One-Pan Dinner:** All the Mexican-inspired flavors you love in a simple, one-pan meal.

Final Thoughts:

## DIRECTIONS

1. Preparation time: 10 minutes | Cooking time: 10 minutes | Servings: 2 large quesadillas (4 servings)
2. Step 1: Prep Your Ingredients: If you haven't already, cook and crumble your bacon and cook and shred your chicken. A quick way to cook chicken is to season two small breasts with salt and pepper and pan-sear them for 5-7 minutes per side until cooked through, then shred with two forks. Set everything up in an assembly line: tortillas, chicken, bacon, and cheese. This makes the process go much faster.
3. Step 2: Heat the Skillet: Heat the olive oil or melt butter in a large skillet or griddle over medium heat. You want the pan hot enough to sizzle but not so hot that it will burn the tortilla before the cheese can melt.
4. Step 3: Assemble and Cook the Quesadilla: Place one tortilla flat in the hot skillet. Working quickly, sprinkle a layer of shredded cheese over the entire surface. On one half of the tortilla, evenly layer the shredded chicken and the crumbled bacon.
5. Once the cheese begins to melt, use a spatula to fold the empty half of the tortilla over the filled half. Gently press down. Cook for 2-3 minutes, or until the bottom is golden brown and crispy.
6. Step 4: Flip and Finish: Carefully flip the quesadilla and cook for another 2-3 minutes on the other side until it's equally golden and crispy and the cheese is completely melted and gooey.
7. Step 5: Rest, Slice, and Serve: Slide the finished quesadilla onto a cutting board and let it rest for a minute. This helps the cheese set, so it doesn't all run out when you cut it. Slice into wedges and repeat

the process with the remaining ingredients. Serve immediately with your favorite dips.

8. Dips and Serving Suggestions: A great quesadilla deserves a great dip! Serve these hot and fresh with classic choices like:
9. Sour : Cream
10. Salsa
11. Guacamole
12. Pico de : Gallo
13. Chipotle : Ranch Dip
14. To make it a fuller meal, serve it alongside a simple salad, Spanish rice, or a bowl of black bean soup.
15. Storage and Reheating Tips: Quesadillas are definitely best eaten fresh. However, if you have leftovers, you can store them in an airtight container in the refrigerator for up to 2 days. To reheat, skip the microwave! Place the quesadilla wedges in a dry, non-stick skillet over medium heat for a few minutes per side, or use an air fryer at 375°F for 3-4 minutes to bring back that essential crunch.
16. More Cheesy, Easy Recipes You'll Love: If you love quick, satisfying, cheese-filled meals, you're in the right place. Here are some other favorites from the blog:
17. These : Sheet Pan Quesadillas Are My Favorite Way to Feed a Crowd Fast: If you love this recipe and need to make enough for the whole family at once, this is the technique you need.
18. Easy : Cheesy Chicken Sliders with Marinara Garlic Butter: Another perfect handheld meal that's loaded with cheesy chicken goodness.
19. This : Crockpot Nacho Dip Is the Reason I Never Have Leftovers: The perfect dip to serve alongside these quesadillas on game day.
20. This : Dorito Casserole Is My Favorite Weeknight Dinner Shortcut: For another cheesy, crunchy, and easy weeknight dinner win.
21. This : Mexican Chicken and Rice Casserole Is My Favorite One-Pan Dinner: All the Mexican-inspired flavors you love in a simple, one-pan meal.
22. Final Thoughts: The Bacon Fried Chicken Quesadilla is simple, but it's perfect. It's proof that you don't need complicated ingredients or a lot of time to make something truly delicious. The simple act of adding crispy bacon takes a good meal and makes it an unforgettable one.
23. Give this a try on your next busy weeknight. I promise it will become a go-to in your recipe rotation. If you make it, I'd love to hear what you think! Leave a comment and a rating below, and don't forget to follow ChefManiac on social media!

## SWAPS & NOTES

The Ultimate Chicken Shortcut: The fastest way to make this recipe is with a store-bought rotisserie chicken.

The meat is already cooked, seasoned, and easy to shred.

Cheese Choices: Sharp cheddar is fantastic, but a Monterey Jack and cheddar blend melts beautifully.

For a little heat, try Pepper Jack or add a sprinkle of cotija

cheese.

