

Hickory Bacon Dense Loaded Wraps: Monterey Jack Madness!

, bursting with flavor and texture. Today, we're diving into the



OVEN
375°F

TIME
8-10 min

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INGREDIENTS

- 1 pound hickory smoked bacon
- 1 cup shredded Monterey Jack cheese
- 1/2 cup diced green onions
- 1/4 cup diced tomatoes (fresh is best!)
- 1/4 cup diced jalapeños (adjust to your spice preference)
- 1/4 cup sour cream
- 1/4 cup salsa (your favorite kind!)
- 4 large flour tortillas (burrito-sized)
- Salt and pepper to taste

DIRECTIONS

- Cook the : Bacon:** Preheat your oven to 375°F (190°C). In a large skillet over medium heat, cook the hickory smoked bacon until it's perfectly crispy. This usually takes about 8-10 minutes. Remove the bacon from the skillet and let it drain on a paper towel-lined plate. Once cooled, crumble the crispy bacon into small pieces.
- Prepare the : Filling Mixture:** In a large bowl, combine the shredded Monterey Jack cheese, diced green onions, diced tomatoes, diced jalapeños, sour cream, and salsa. Mix everything together thoroughly until well combined.
- Assemble the : Wraps:** Lay out the 4 large flour tortillas on a clean surface. Divide the cheese mixture evenly among the tortillas, spreading it out in a line down the center of each tortilla, leaving space at the ends for folding.
- Sprinkle the crumbled bacon evenly on top of the cheese mixture on each tortilla. Season the filling with salt and pepper to taste.**
- Roll the : Wraps:** Carefully roll up each tortilla, starting from one long end. As you roll, tuck in the shorter ends to create a neat, sealed wrap.
- Bake the : Wraps:** Place the rolled wraps seam-side down on a baking sheet. Bake in the preheated oven for 10-15 minutes, or until the cheese is melted and bubbly and the wraps are heated through and lightly golden.
- Serve:** Remove the wraps from the oven. Slice in half diagonally, if desired, and serve hot. Get ready to enjoy the rich hickory bacon and Monterey Jack madness in every bite!

SWAPS & NOTES

Bacon: Hickory smoked bacon offers a distinct flavor, but any thick-cut bacon will work beautifully.

You can also use turkey bacon for a lighter option.

Monterey Jack Cheese: This cheese is fantastic for its meltability and mild, buttery flavor.

You could also use a blend like Colby Jack, or even add a bit of sharp cheddar for more tang.

TIPS FOR SUCCESS

Crispy Bacon is Key: Don't skimp on cooking the bacon until it's truly crispy.

This adds a crucial textural element to the creamy filling.

Even Distribution: Ensure the filling is spread evenly so every bite of the wrap is loaded with flavor.

Don't Overfill: While you want them "dense loaded," be careful not to overfill the tortillas, or they'll be difficult to roll and might burst during baking.

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

Original recipe: <https://chefmaniac.com/hickory-bacon-dense-loaded-wraps-monterey-jack-madness/>