

Crispy Bacon Gourmet Loaded Casserole: Your Queso Quesadilla Quest Ends Here!

Crispy Bacon Gourmet Loaded Casserole Queso Quesadilla Quest



OVEN
375°F

TIME
5-7 min

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SAVE
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INGREDIENTS

- 6 strips of bacon (thick-cut recommended)
- 1 cup diced bell peppers (any color, or a mix)
- 1 cup diced onions
- 1 cup diced tomatoes (fresh preferred)
- 1 cup cooked and shredded chicken (rotisserie chicken works great!)
- 1 cup shredded cheddar cheese
- 1 cup queso dip (store-bought or homemade)
- 6 large flour tortillas (burrito size)
- 1/4 cup chopped cilantro (plus extra for garnish)
- Salt and pepper to taste

DIRECTIONS

1. Cook the : Bacon: Start by cooking the 6 strips of bacon in a large skillet over medium heat until they are wonderfully crispy. Remove the bacon from the skillet and let it cool on paper towels to drain excess grease. Once cooled, chop the bacon into small pieces. Set aside.
2. SautØ the Vegetables and Chicken: Carefully drain most of the bacon fat from the skillet, leaving about 1-2 tablespoons for flavor. Add the diced bell peppers, diced onions, and diced tomatoes to the skillet. SautØ over medium heat for about 5-7 minutes, or until the vegetables are tender.
3. Add the cooked and shredded chicken to the skillet with the sautØed vegetables. Season generously with salt and pepper to taste. Stir everything together and cook for another 2-3 minutes to heat the chicken through and allow the flavors to meld. Remove from heat.
4. Prepare the : Cheese Mixture: In a separate medium bowl, mix together the shredded cheddar cheese and the queso dip until well combined.
5. Assemble the : Casserole: Preheat your oven to 375°F (190°C). Lightly grease a baking dish (a 9x13 inch dish works well). Lay out three of the flour tortillas on the bottom of the baking dish, overlapping slightly if needed to cover the bottom.
6. Evenly spread about half of the cheese and queso mixture over the tortillas in the baking dish.
7. Spoon the sautØed vegetables and chicken mixture over the cheese layer.
8. Sprinkle about half of the chopped, crispy bacon on

top of the chicken and veggie mixture.

9. Add another layer with the remaining three flour tortillas on top of the filling, pressing down gently.
10. Spread the remaining half of the cheese and queso mixture over the top tortillas.
11. Sprinkle the remaining chopped bacon over the top cheese layer.
12. Bake the : Casserole: Place the baking dish in the preheated oven and bake for 20-25 minutes, or until the tortillas are lightly crispy around the edges, and the cheese is melted, bubbly, and golden.
13. Garnish and : Serve: Remove the casserole from the oven. Garnish generously with fresh chopped cilantro before serving. Allow it to cool for a few minutes before slicing and serving. Enjoy this truly delicious and satisfying Crispy Bacon Gourmet Loaded Casserole Queso Quesadilla Quest!

SWAPS & NOTES

Bacon: Thick-cut bacon provides the best texture and flavor here, but any bacon will work.

Ensure it's very crispy before crumbling.

Bell Peppers, Onions, Tomatoes: This veggie trifecta adds fantastic flavor and color.

Feel free to use other vegetables like zucchini, mushrooms, or corn.

TIPS FOR SUCCESS

Crispy Bacon: Don't undercook the bacon!

That crispy texture is essential for this dish.

Drain Veggies: If your sautéed vegetables release a lot of liquid, drain it before adding the chicken to prevent a watery casserole.

Warm Queso: If your queso dip is very thick, you can gently warm it in the microwave or a small saucepan before mixing with the cheddar to make it easier to spread.

