

Cheesy Garlic Chicken Wraps That Will Become Your New Favorite Comfort Food

rich, cheesy, and full of garlicky goodness



TIME
30 min

METHOD
Air fryer

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

For the Chicken:

2 large chicken breasts, cooked & shredded

1 teaspoon salt

$\frac{1}{2}$ teaspoon black pepper

1 teaspoon garlic powder

$\frac{1}{2}$ teaspoon smoked paprika

For the Cheesy Garlic Mixture:

2 tablespoons butter

3 cloves garlic, minced

$\frac{1}{2}$ cup cream cheese, softened

$\frac{1}{2}$ cup shredded mozzarella cheese

$\frac{1}{2}$ cup shredded cheddar cheese

For the Wraps:

4 large tortillas

2 tablespoons chopped fresh parsley (optional)

How to Make Cheesy Garlic Chicken Wraps

(Step-by-Step):

1. Season & Prep the Chicken:

2. Make the Cheesy Garlic Sauce:

3. Mix the Chicken & Cheese:

4. Assemble the Wraps:

5. Toast for the Perfect Crunch:

6. Serve & Enjoy!:

Pro Tips for the Best Cheesy Garlic Chicken Wraps:

Use a rotisserie chicken shortcut - If you're short on time, grab a pre-cooked rotisserie chicken from

the store and shred it.

Get creative with add-ins - Try adding sautéed mushrooms, roasted red peppers, or even crispy bacon.

Make them spicy - For a kick of heat, add red pepper flakes or a drizzle of hot sauce.

Don't skip the toasting - This step locks in the filling and gives the wrap that perfect crunch.

What to Serve with Cheesy Garlic Chicken Wraps:

Fresh side salad - A simple Caesar or Greek salad balances out the richness.

Garlic parmesan fries - Because there's no such thing as too much garlic!

Avocado salsa or guacamole - The coolness of avocado complements the cheesy warmth of the wrap.

Tomato soup - A warm bowl of soup makes these wraps feel extra cozy.

FAQs (From My Kitchen to Yours):

Why These Wraps Belong in Your Recipe Rotation:

DIRECTIONS

1. **Season & Prep the Chicken:** I start by seasoning my shredded chicken with salt, black pepper, garlic powder, and smoked paprika. These spices give the chicken a deep, smoky, and garlicky flavor that really shines in the wrap. If I have leftover rotisserie chicken, I'll use that for an even quicker shortcut!
2. **Make the Cheesy Garlic Sauce:** In a skillet over medium heat, I melt 2 tablespoons of butter and toss in the minced garlic. Letting the garlic sauté for about 30 seconds releases an amazing aroma that sets the base for this dish.
3. **Next, I stir in cream cheese until it's smooth and creamy.** Once that's melted, I add mozzarella and cheddar cheese, stirring constantly until everything is perfectly gooey. At this point, the mixture smells so good that I could eat it straight from the pan-but patience is key!
4. **Mix the Chicken & Cheese:** I take the seasoned shredded chicken and fold it right into the cheesy garlic sauce. This step ensures every bite is packed with flavor, and the cheese binds everything together for the perfect filling.
5. **Assemble the Wraps:** Now comes the fun part-building the wraps! I lay out the tortillas and divide the cheesy garlic chicken mixture evenly among them. Then, I roll each tortilla tightly, making sure to fold in the sides first to keep all that cheesy goodness inside.
6. **Toast for the Perfect Crunch:** A good wrap is all about texture, and toasting is what takes this meal to the next level. I heat a dry skillet over medium heat and place each wrap seam-side down. Letting them cook for

about 2 minutes per side gives them that crispy, golden-brown finish that makes them extra satisfying.

7. **Serve & Enjoy!**: Once they're perfectly toasted, I slice the wraps in half, garnish them with fresh parsley, and dig in! The crispy tortilla, combined with the creamy garlic cheese and juicy chicken, makes for the ultimate bite.
8. **Pro Tips for the Best Cheesy Garlic Chicken Wraps**: Use a rotisserie chicken shortcut - If you're short on time, grab a pre-cooked rotisserie chicken from the store and shred it.
9. **Get creative with add-ins** - Try adding sautéed mushrooms, roasted red peppers, or even crispy bacon.
10. **Make them spicy** - For a kick of heat, add red pepper flakes or a drizzle of hot sauce.
11. **Don't skip the toasting** - This step locks in the filling and gives the wrap that perfect crunch.
12. **What to Serve with Cheesy Garlic Chicken Wraps**: These wraps are amazing on their own, but pairing them with the right sides can turn them into a complete meal. Here are some of my go-to options:
 13. **Fresh side salad** - A simple Caesar or Greek salad balances out the richness.
 14. **Garlic parmesan fries** - Because there's no such thing as too much garlic!
 15. **Avocado salsa or guacamole** - The coolness of avocado complements the cheesy warmth of the wrap.
 16. **Tomato soup** - A warm bowl of soup makes these wraps feel extra cozy.
17. **FAQs (From My Kitchen to Yours)**: Q: Can I make these wraps ahead of time?A: Yes! You can assemble them ahead and store them in the fridge for up to 2 days. Toast them just before serving for the best texture.
18. Q: Can I freeze these wraps?A: Absolutely. Wrap them tightly in plastic wrap and store in a freezer-safe bag for up to 3 months. Reheat in a skillet or air fryer for best results.
19. Q: Can I make these wraps with different meats?A: Yes! These wraps work great with shredded turkey, pulled pork, or even grilled shrimp.
20. Q: How do I make these wraps healthier?A: Use whole wheat tortillas, low-fat cheese, and swap cream cheese for Greek yogurt for a lighter version.
21. **Why These Wraps Belong in Your Recipe Rotation**: Cheesy Garlic Chicken Wraps are everything you want in a meal-quick, satisfying, and packed with flavor. They're the perfect balance of crispy, cheesy, garlicky, and totally comforting. Plus, they're easy to customize based on what you have in your fridge.
22. Whether you make them for lunch, dinner, or even a meal-prep option, these wraps are guaranteed to be a hit. Try them out, and let me know what you think! What toppings or extras did you add to make them your own? I'd love to hear how you make this recipe part of your regular rotation!

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

Original recipe: <https://chefmaniac.com/cheesy-garlic-chicken-wraps-that-will-become-your-new-favorite-comfort-food/>