

Bacon Mac 'n' Cheese Quesadilla Wraps: Two Comfort Food Favorites Collide!

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3-4 min

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INGREDIENTS

4 large flour tortillas (burrito size recommended)
1 cup cooked macaroni noodles (leftover mac 'n' cheese works too!)
1 cup shredded sharp cheddar cheese
1 cup cooked and crumbled bacon (about 8-10 slices, depending on thickness)
1/2 cup diced green onions
1/2 cup sour cream
1/4 cup unsalted butter, softened or melted
Salt and black pepper to taste

DIRECTIONS

1. Let's get these delicious wraps sizzling!
2. Prep : Your Skillet: Start by preheating a large non-stick skillet or griddle over medium heat. You want it hot enough to crisp the tortilla but not so hot that it burns.
3. Assemble : First Tortilla: Lay one of the large flour tortillas flat on a clean surface. Spread a thin, even layer of sour cream over one entire side of the tortilla.
4. Load the : Fillings: On half of the sour cream-spread tortilla, sprinkle a handful of cooked macaroni noodles, then a generous portion of shredded cheddar cheese, followed by some cooked and crumbled bacon, and finally, a sprinkle of diced green onions. Season this half lightly with salt and black pepper to taste.
5. Fold and : Transfer: Fold the empty half of the tortilla over the filled half to create a semi-circle. Carefully transfer the folded quesadilla to the preheated skillet.
6. Cook the : Quesadilla: Cook for 3-4 minutes on each side, or until the tortilla is golden brown and crispy, and the cheese inside is fully melted and gooey. You may need to press down gently with a spatula to ensure good contact with the pan.
7. Repeat: Remove the cooked quesadilla from the skillet and set it aside. Repeat the process with the remaining tortillas and fillings, adding a little of the 1/4 cup softened or melted butter to the skillet before each new quesadilla to help with browning and crispiness.
8. Cut and : Serve: Once all the quesadillas are cooked,

carefully transfer them to a cutting board. Using a sharp knife or pizza cutter, cut each large quesadilla into quarters. Serve hot and enjoy your delicious Bacon Mac 'n' Cheese Quesadilla Wraps!

SWAPS & NOTES

This recipe is super flexible, allowing for all sorts of delicious variations: Tortillas: Large flour tortillas are best for easy folding and generous filling.

Whole wheat or corn tortillas can be used for a different flavor profile, but corn tortillas might be more prone to tearing.

Macaroni: Any small pasta shape works well here - shells, ditalini, or even leftover full-fledged mac 'n' cheese for an even richer filling.

Cheese: Feel free to swap cheddar for a cheddar-jack blend, Monterey Jack, or even a spicy pepper jack for some heat.

TIPS FOR SUCCESS

Don't Overfill: It's tempting to load them up, but overfilling can make them difficult to fold and cook evenly.

Medium Heat is Key: Low heat won't get them crispy, and high heat will burn the tortilla before the cheese melts.

Press Gently: Gently pressing the quesadilla with a spatula while it cooks helps ensure good contact with the pan, leading to even browning and better cheese melt.

Cook Bacon First: Cook your bacon until crispy and crumble it ahead of time to make assembly quicker.

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

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