

## Crispy, Cheesy, and Irresistible: How to Make the Perfect Garlic Chicken Wraps

Why These Wraps Are a Must-Try



**OVEN**  
**375°F**

**TIME**  
**30 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

- 2 large chicken breasts, cooked and shredded
- 1 teaspoon salt
- $\frac{1}{8}$  teaspoon black pepper
- 1 teaspoon garlic powder
- $\frac{1}{8}$  teaspoon smoked paprika
- 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
- 4 large tortillas
- 2 tablespoons chopped fresh parsley (optional)

#### Step-by-Step Instructions:

1. Season the Chicken:
2. Make the Cheesy Garlic Mixture:

In a skillet over medium heat, I melt the butter and sauté the minced garlic for about 30 seconds until fragrant. The key here is not to burn the garlic—just let it bloom in the butter for maximum flavor.

I then stir in the softened cream cheese, letting it melt into a smooth, rich base.

Once the cream cheese is silky, I add the mozzarella and cheddar, stirring until the mixture is completely melted and creamy. This step is where the magic happens—the combination of cheeses creates a dreamy, velvety texture.

### 3. Combine and Assemble the Wraps:

I mix the seasoned shredded chicken into the cheesy garlic sauce, ensuring that every piece of chicken is coated in that luscious mixture.

Next, I divide the filling evenly among the tortillas, spreading it slightly to ensure each bite is packed with flavor.

Rolling the tortillas tightly is crucial-this keeps everything contained when I toast them.

### 4. Toast to Perfection:

Heating a dry skillet over medium heat, I toast each wrap for about 2 minutes per side until golden and crispy.

The trick is to press them down slightly with a spatula while cooking to get that perfect crunch. If you have a panini press, this works even better!

### 5. Serve and Enjoy:

My Tips for the Best Cheesy Garlic Chicken Wraps:

Make it extra crispy - Brush the outside of the tortillas with a little butter before toasting for an even more golden, crunchy finish.

Spice it up - Add a dash of cayenne pepper or a spoonful of hot sauce to the chicken for a kick.

Switch up the cheese - Monterey Jack, Colby, or even pepper jack can be great substitutes for different flavor profiles.

Meal prep friendly - Make a big batch of the filling ahead of time and store it in the fridge for up to 3 days. Just assemble and toast when you're ready to eat.

What to Serve With These Wraps:

A crisp side salad with a tangy vinaigrette to balance the richness.

A simple tomato or avocado salsa for extra freshness.

Sweet potato fries or baked potato wedges for a heartier meal.

## DIRECTIONS

1. Season the Chicken: I start by tossing the shredded chicken with salt, pepper, garlic powder, and smoked paprika. This simple seasoning mix adds a subtle smoky flavor and ensures that the chicken stands up to the cheesy, garlicky goodness that's coming next.
2. Make the Cheesy Garlic Mixture: In a skillet over medium heat, I melt the butter and sauté the minced garlic for about 30 seconds until fragrant. The key here is not to burn the garlic-just let it bloom in the butter for maximum flavor.
3. I then stir in the softened cream cheese, letting it melt into a smooth, rich base.
4. Once the cream cheese is silky, I add the mozzarella and cheddar, stirring until the mixture is completely melted and creamy. This step is where the magic happens-the combination of cheeses creates a dreamy, velvety texture.
5. Combine and Assemble the Wraps: I mix the seasoned shredded chicken into the cheesy garlic sauce, ensuring that every piece of chicken is coated in that luscious mixture.
6. Next, I divide the filling evenly among the tortillas, spreading it slightly to ensure each bite is packed with flavor.
7. Rolling the tortillas tightly is crucial-this keeps everything contained when I toast them.
8. Toast to Perfection: Heating a dry skillet over medium heat, I toast each wrap for about 2 minutes per side until golden and crispy.
9. The trick is to press them down slightly with a spatula while cooking to get that perfect crunch. If

you have a panini press, this works even better!

10. **Serve and Enjoy:** I slice the wraps in half and, if I'm feeling fancy, sprinkle them with fresh parsley for a pop of color. They're best enjoyed warm, when the cheese is still gooey and the flavors are at their peak.
11. **My Tips for the Best Cheesy Garlic Chicken Wraps:** Make it extra crispy - Brush the outside of the tortillas with a little butter before toasting for an even more golden, crunchy finish.
12. **Spice it up** - Add a dash of cayenne pepper or a spoonful of hot sauce to the chicken for a kick.
13. **Switch up the cheese** - Monterey Jack, Colby, or even pepper jack can be great substitutes for different flavor profiles.
14. **Meal prep friendly** - Make a big batch of the filling ahead of time and store it in the fridge for up to 3 days. Just assemble and toast when you're ready to eat.
15. **What to Serve With These Wraps:** These wraps are filling enough on their own, but I like to pair them with:
  16. A crisp side salad with a tangy vinaigrette to balance the richness.
  17. A simple tomato or avocado salsa for extra freshness.
  18. Sweet potato fries or baked potato wedges for a heartier meal.
19. **Frequently Asked Questions:** Q: Can I use rotisserie chicken instead?A: Absolutely! Using rotisserie chicken makes this recipe even quicker and adds extra flavor. Just shred and season as instructed.
20. Q: Can I bake the wraps instead of toasting them?A: Yes! Preheat your oven to 375°F (190°C) and bake for 10-12 minutes, flipping once, until golden and crispy.
21. Q: How do I store leftovers?A: Store assembled but untoasted wraps in an airtight container in the fridge for up to 2 days. Toast them fresh when ready to eat.
22. Q: Can I make these gluten-free?A: Definitely! Just swap out the tortillas for your favorite gluten-free variety.
23. **Why You'll Love These Wraps:** There's something about the combination of garlicky, cheesy, and crispy that makes these wraps totally addictive. They're quick, packed with flavor, and easy to customize-whether you're feeding a family or meal-prepping for the week. Plus, they reheat beautifully, so you can enjoy them again and again.
24. **If you give these :** Cheesy Garlic Chicken Wraps a try, let me know how they turn out! And for more delicious recipes, check out Chef Maniac for inspiration. Happy cooking!

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

Original recipe: <https://chefmaniac.com/crispy-cheesy-and-irresistible-how-to-make-the-perfect-garlic-chicken-wraps/>