

Ooey Goey Cheesy Garlic Chicken That Turns Dinner Into Comfort Food Heaven

Ooey Goey Cheesy Garlic Chicken



Ooey-Goey Cheesy Garlic Chicken
• 2 cups cooked shredded chicken
• 1 cup shredded mozzarella cheese
@Yummy Dishes

TIME
15 min

METHOD
Air fryer

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 2 cups cooked chicken breast, shredded
- 1 1/2 cups shredded mozzarella cheese
- 1 cup shredded cheddar cheese
- 4 large flour tortillas
- 3 tablespoons unsalted butter
- 3 cloves garlic, minced
- 2 tablespoons chopped fresh parsley
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper

DIRECTIONS

1. In a bowl, season the shredded chicken with salt and black pepper.
2. In a second bowl, combine the mozzarella and cheddar.
3. Melt the butter in a small skillet over low heat, then add the minced garlic and cook just until fragrant. Stir in the parsley.
4. Brush a little of that garlic butter inside each tortilla.
5. Add seasoned chicken and a generous amount of the cheese mixture to each tortilla.
6. Fold in the sides and roll tightly into wraps.
7. Brush the outsides with the remaining garlic butter.
8. Heat a large nonstick skillet over medium heat and cook the wraps for about 2 to 3 minutes per side, until golden and crisp and the cheese is melted.
9. Let them rest briefly, then slice and serve warm.

SWAPS & NOTES

This recipe is easy to tweak depending on your preferences. Mozzarella gives you the best stretch, while cheddar adds sharp flavor, but you can shift the blend to suit your taste.

Pepper jack adds a little heat, and Parmesan can deepen the savory finish.

Some versions also include a little cream or Parmesan in the filling for an even richer result, so there's room to make it extra decadent if that's your style.

TIPS FOR SUCCESS

The biggest tip here is not to overfill the wraps.

It's tempting, but keeping the filling balanced makes them easier to roll and helps them crisp evenly in the pan.

Warm tortillas also make a difference because they fold more easily and are less likely to crack.

A medium heat works best too-hot enough to crisp the outside, but not so hot that the tortilla browns before the cheese fully melts.

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

Original recipe: <https://chefmaniac.com/ooey-goey-cheesy-garlic-chicken-that-turns-dinner-into-comfort-food-heaven/>