

Easy Loaded Cheeseburger Burritos with Bacon and Creamy Cheese

Loaded Bacon Cheeseburger Burrito with a Creamy Cheese Finish



LOADED BACON CHEESEBURGER BURRITO WITH A CREAMY CHEESE FINISH
You Will Need
2 large flour tortillas
300g ground beef
4 slices of bacon

TIME

2 to 3 min

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INGREDIENTS

1 pound ground beef
8 slices bacon, cooked and crumbled
1 small onion, diced
2 cloves garlic, minced
1 tablespoon ketchup
1 tablespoon yellow mustard
1 teaspoon Worcestershire sauce
Salt, to taste
Black pepper, to taste
1 cup shredded cheddar cheese
1 cup shredded mozzarella or Monterey Jack cheese
4 to 6 large flour tortillas
1 cup lettuce, shredded
1 tomato, diced
Pickles, chopped, optional
For the Creamy Cheese Finish:
2 tablespoons butter
2 tablespoons all-purpose flour
1 cup milk
2 tablespoons cream cheese
Pinch of paprika
Salt and pepper, to taste

DIRECTIONS

1. Cook the bacon: Cook the bacon in a skillet until crisp. Remove it to a paper towel-lined plate, then crumble once cooled.
2. Brown the beef: In the same skillet, cook the ground beef with diced onion until the meat is browned and the onion is soft. Drain any excess grease. Add the garlic, ketchup, mustard, Worcestershire sauce, salt, and pepper. Stir well and cook for another 2 to 3 minutes.
3. Make the creamy cheese finish: In a saucepan, melt the butter over medium heat. Whisk in the flour and cook for about 1 minute. Slowly pour in the milk, whisking constantly until smooth. Stir in the cheddar cheese, cream cheese, paprika, salt, and pepper. Cook until thick, creamy, and fully melted.
4. Assemble the burritos: Warm the tortillas slightly so they are easier to roll. Add a layer of the beef mixture to each tortilla, then top with crumbled bacon, shredded cheese, lettuce, tomato, and pickles if using. Spoon a little of the creamy cheese sauce inside each burrito.
5. Roll and toast: Fold in the sides and roll the burritos tightly. Place them seam-side down in a clean skillet and toast for 1 to 2 minutes per side until golden and lightly crisp.
6. Finish and serve: Drizzle extra creamy cheese sauce over the top just before serving for that irresistible final touch.

SWAPS & NOTES

This recipe is wonderfully adaptable.

Ground turkey can be used instead of beef for a lighter option.

You can swap cheddar for American cheese if you want a more classic cheeseburger flavor, or pepper jack if you like a little heat.

For the bacon, thick-cut works especially well because it stays crisp inside the burrito.

TIPS FOR SUCCESS

The biggest key to a great burrito is balance.

Do not overfill the tortillas or they will be difficult to roll and more likely to tear.

Keep the filling warm but not overly wet, especially after adding the sauce.

To get the best texture, make sure the bacon is crisp and the cheese sauce is thick enough to coat a spoon.

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