

Big Mac Wraps Recipe for a Fast, Flavor-Packed Dinner

Salt and black pepper, to taste



BIG MAC WRAPS RECIPE

You Will Need
2 tbsp finely chopped dill pickles
1 tbsp yellow mustard
1/2 cup mayonnaise

TIME
15 min

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INGREDIENTS

For the Wraps:

- 1 pound ground beef
- Salt and black pepper, to taste
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 4 large flour tortillas
- 1 cup shredded iceberg lettuce
- 1 cup shredded cheddar cheese or American cheese slices
- 1/2 cup diced onion
- 1/2 cup sliced pickles

Optional: diced tomatoes for extra freshness

For the Special Sauce:

- 1/2 cup mayonnaise
- 2 tablespoons ketchup
- 1 tablespoon yellow mustard
- 2 tablespoons sweet pickle relish
- 1 teaspoon white vinegar
- 1/2 teaspoon paprika
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder

DIRECTIONS

1. Make the sauce. In a small bowl, stir together the mayonnaise, ketchup, mustard, relish, vinegar, paprika, garlic powder, and onion powder until smooth. Refrigerate while you prepare the rest.
2. Cook the beef. Heat a large skillet over medium-high heat. Add the ground beef and cook, breaking it apart with a spoon, until browned and fully cooked. Drain any excess grease if needed.
3. Season the filling. Stir in the salt, pepper, garlic powder, and onion powder. Mix well so the beef is evenly seasoned.
4. Warm the tortillas. Heat the tortillas briefly in a dry skillet or microwave so they are soft and easy to fold.
5. Assemble the wraps. Lay each tortilla flat and spread a spoonful of special sauce over the center. Top with cooked beef, cheese, lettuce, onions, and pickles.
6. Wrap and toast. Fold in the sides, roll tightly, and place seam-side down in a skillet for 1 to 2 minutes per side if you want a warm, lightly crisped exterior.
7. Serve. Slice in half and serve immediately with extra sauce on the side.

SWAPS & NOTES

Ground turkey can be used in place of ground beef if you want a lighter option, though the classic cheeseburger flavor is

strongest with beef.

American cheese gives the wraps that true fast-food-inspired melt, but shredded cheddar works well too if that is what you have on hand.

For the tortillas, large burrito-size wraps make assembly easiest.

If your tortillas are smaller, just use a little less filling so they roll up without tearing.

TIPS FOR SUCCESS

It is tempting to pile everything in, but keeping the filling balanced helps the wraps roll neatly and stay together when sliced.

A slightly warm tortilla is much easier to fold without cracking, so do not skip that step.

For the best texture, add the lettuce right before serving so it stays crisp.

If you are toasting the wraps after assembly, keep the heat moderate so the outside gets golden without wilting the lettuce too much.

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