

Buffalo Bacon Cheeseburger Quesadilla: The Ultimate Comfort Food Mashup

If you love bold flavors and crave a twist on classic comfort food, this



TIME
1-2 min

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INGREDIENTS

- 1 lb ground beef
- 6 slices of bacon, cooked and crumbled
- 1/4 cup buffalo sauce (adjust to your spice preference)
- 1/4 cup ranch or blue cheese dressing
- Salt and pepper, to taste
- 4 large flour tortillas
- 2 cups shredded cheese (cheddar, mozzarella, or a blend)
- 1 tbsp butter or oil (for cooking)
- Diced tomatoes
- Shredded lettuce
- Extra buffalo sauce or ranch for dipping

Instructions:

Cook the Filling: In a skillet over medium heat, cook the ground beef until browned. Drain any excess fat and season with salt and pepper.

Stir in the buffalo sauce and crumbled bacon. Cook for another 1-2 minutes to combine flavors. Remove from heat.

Assemble the Quesadilla: Lay a tortilla flat and sprinkle a layer of shredded cheese on one half. Add a generous portion of the buffalo bacon cheeseburger filling on top, followed by more cheese.

Fold the tortilla in half, pressing gently to seal.

Cook the Quesadilla: Heat a skillet over medium

heat with a little butter or oil. Place the folded quesadilla in the skillet and cook for 2-3 minutes per side, or until golden brown and crispy. Repeat with the remaining tortillas and filling.

Serve & Enjoy: Slice each quesadilla into wedges and serve hot with ranch or blue cheese dressing for dipping. Garnish with optional toppings like lettuce or diced tomatoes if desired.

Pro Tips for the Best Quesadilla:

Cheese is Key: Use a generous amount of cheese to help "glue" the quesadilla together.

Buffalo Sauce Hack: Mix buffalo sauce with a touch of honey for a sweet and spicy twist.

Crispy Tortillas: Cook the quesadillas over medium heat to ensure a crispy exterior without burning.

Double the Fun: Add pickles, caramelized onions, or jalapeños for extra flavor layers.

Why You'll Love This Recipe:

DIRECTIONS

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11. **Why You'll Love This Recipe:** This Buffalo Bacon Cheeseburger Quesadilla is a crowd-pleaser, perfect

for sharing or devouring solo. It's the kind of dish that's easy to make but feels indulgent, with its layers of cheesy, spicy, and savory goodness. Whether you're hosting a gathering or looking for a quick weeknight meal, this quesadilla delivers big on flavor and satisfaction.

12. Tried this recipe? Share your thoughts in the comments! And don't forget to visit FB Recipes for more creative and delicious recipes.

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