

These Sheet Pan Quesadillas Are My Favorite Way to Feed a Crowd Fast

Why These Sheet Pan Quesadillas Work So Well



OVEN
425°F

TIME
15 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

5 minutes to help it brown. When it's golden and crispy, I pull it from the oven and let it cool for a few minutes before slicing. My

DIRECTIONS

1. method might just replace your stovetop version for good.
2. Why : These Sheet Pan Quesadillas Work So Well
3. Quesadillas are a classic, but making them one at a time can be a pain. This method solves that problem-and then some:
4. One pan = easy cleanup
5. Feeds a crowd in one go
6. Perfectly crispy tortillas, edge to edge
7. Great for meal prep or make-ahead lunches
8. Customizable with whatever filling you've got on hand
9. Ingredients : You'll Need
10. (Serves 6-8 | Prep Time: 15 minutes | Cook Time: 20 minutes)
11. 1 pound ground beef (or chicken, turkey, or black beans for a veggie version)
12. 1 packet taco seasoning
13. 1 small onion, diced
14. 1 green bell pepper, diced
15. 2 cups shredded Mexican blend cheese
16. 8 large flour tortillas
17. 1 tablespoon olive oil
18. Optional fillings: black beans, corn, jalapeños, chopped tomatoes
19. For serving:
20. Sour cream, salsa, guacamole, hot sauce, shredded lettuce
21. How I : Make Sheet Pan Quesadillas

22. Preheat the : Oven
23. I start by preheating my oven to 425°F. I grab a large rimmed sheet pan and lightly grease it or line it with parchment paper for easier cleanup.
24. Cook the : Filling
25. In a skillet over medium heat, I cook the ground beef with the diced onion and bell pepper until the beef is browned and the veggies are soft. I drain any excess grease, then stir in the taco seasoning and a splash of water to coat everything in flavor.

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

Original recipe: <https://chefmaniac.com/these-sheet-pan-quesadillas-are-my-favorite-way-to-feed-a-crowd-fast/>