



Cheesy Garlic Chicken Wraps

Introduction

Cheesy Garlic Chicken Wraps are the epitome of comfort food wrapped in a tortilla. This delightful recipe combines the flavors of tender shredded chicken, rich cream cheese, and gooey mozzarella, all enhanced by the aromatic presence of garlic. Ideal for a quick weeknight meal or a delightful weekend treat, these wraps are incredibly versatile, allowing you to customize ingredients according to your taste preferences. Whether you choose to add your favorite veggies or opt to serve them with a dipping sauce, these cheesy wraps will undoubtedly become a family favorite.

In just 20 minutes, you can transform simple ingredients into a mouthwatering dish that will impress both family members and guests. Gather around the table and enjoy these scrumptious wraps that are

packed with flavor and texture. Let's dive into the specifics of this recipe, ensuring you have everything you need for a successful cooking experience.

Detailed Ingredients

2 cups cooked chicken breast, shredded
1 cup shredded mozzarella cheese
1/2 cup cream cheese, softened
2 cloves garlic, minced
1/2 tsp Italian seasoning
4 large flour tortillas
1 tbsp butter, melted
Salt and pepper to taste
Fresh spinach or lettuce (optional)

Prep Time

Prep Time: 10 minutes

Cook Time, Total Time, Yield

Cook Time: 10 minutes
Total Time: 20 minutes
Yield: 4 servings

Detailed Directions and Instructions

Step 1: Prepare the Chicken Mixture

In a medium-sized mixing bowl, combine the shredded cooked chicken breast, shredded mozzarella cheese, softened cream cheese, minced

garlic, and Italian seasoning. Season with salt and pepper to taste. Mix all the ingredients thoroughly until well combined, ensuring that the chicken is evenly coated in the creamy cheese mixture.

See also [Chocolate Almond Clusters](#)

Step 2: Assemble the Wraps

Lay out the large flour tortillas on a clean surface or cutting board. Distribute the chicken mixture evenly among the tortillas, placing it in the center of each one. If you choose to add fresh spinach or lettuce, layer it over the chicken mixture in each tortilla.

Step 3: Roll the Wraps

Carefully roll each tortilla tightly, starting from the side nearest you. Make sure to tuck in the sides as you roll to prevent the filling from escaping. Once rolled, place the wraps seam side down.

Step 4: Brush with Butter

In a small bowl, melt the butter in the microwave or on the stove. Using a pastry brush, generously brush the melted butter over the top and sides of each wrap. This will help achieve a golden and crispy exterior when cooked.

Step 5: Cook the Wraps

Heat a skillet over medium heat. Once hot, place the wraps seam side down in the skillet. Cook for 2-3 minutes, or until they are golden brown. Carefully flip the wraps using tongs or a spatula, and cook for an additional 2-3 minutes on the other side until cheese is melted and the exterior is crispy.

Step 6: Serve Warm

Once cooked, remove the wraps from the skillet and let them cool for a minute before slicing them in half. Serve warm and pair with a side of marinara or ranch dressing for dipping.

Notes

The cheesy garlic chicken wraps are highly customizable. Feel free to add sautéed peppers, onions, or other vegetables to the filling for added flavor and nutrition. If you prefer a different cheese, try using cheddar or a blend for a unique twist. These wraps can be made in advance; simply store them in the refrigerator and reheat them when ready to serve.

See also [Mocha Biscuit Pudding](#)

Cook Techniques

This recipe employs the sautéing technique to achieve a crispy exterior while keeping the inside warm and delicious. The use of shredded chicken allows for quicker cooking, as it heats through rapidly when combined with the melted cheese.

FAQ**Can I use rotisserie chicken?**

Absolutely! Using rotisserie chicken is a fantastic time-saver and adds a rich flavor to your wraps. Just shred the chicken and proceed with the recipe as directed.

Can I freeze the wraps?

Yes, these wraps can be frozen. Wrap them tightly in plastic wrap and store them in an airtight container or freezer bag. When ready to eat, thaw in the refrigerator overnight and reheat in a skillet or microwave.

What can I serve with these wraps?

Cheesy garlic chicken wraps pair beautifully with a variety of sides such as a crisp green salad, garlic bread, or some seasoned fries. For dipping, marinara, ranch, or even balsamic vinaigrette would be great accompaniments.

How can I make these healthier?

To make the wraps healthier, opt for whole wheat tortillas, use reduced-fat cream cheese, or add more vegetables to the filling. You can also decrease the amount of cheese or incorporate lighter proteins like turkey.

Conclusion

Cheesy Garlic Chicken Wraps are not just a meal; they embody a delightful culinary experience that is both satisfying and comforting. The blend of flavors, textures, and the ease of preparation makes them an ideal dish for busy weeknights or casual gatherings. With minimal effort, anyone can create a restaurant-quality dish at home that will have everyone asking for seconds. They are simple enough for beginner cooks yet delicious enough to impress seasoned chefs.

See also [Fried Pineapple with Coconut Crust](#)

So why wait? Gather your ingredients, roll up your sleeves, and enjoy creating these tasty wraps. With endless possibilities for customization, you can make each batch uniquely yours.

More Recipes Suggestions and Combination

1. Southwest Chicken Wraps

Incorporate black beans, corn, diced tomatoes, and pepper jack cheese for a southwest twist.

2. Mediterranean Veggie Wraps

Load up on roasted vegetables, feta cheese, and a drizzle of tzatziki sauce for a refreshing flavor.

3. Buffalo Chicken Wraps

Stir in buffalo sauce with the chicken mixture for a spicy kick, served with celery sticks and blue cheese dressing.

4. BBQ Chicken Wraps

Mix BBQ sauce with the shredded chicken and pair with coleslaw for a tangy and crunchy combo.

5. Breakfast Wraps

Fill with scrambled eggs, salsa, and cheddar cheese for a hearty breakfast option that can be enjoyed any time of day.