

DINNER

Carbonara Quesadillas

7 October 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
50 min	20 min	30 min	5	\$3.53	728 kcal



Carbonara Quesadillas requires roughly 50 minutes from start to finish. This hor d'oeuvre has 738 calories, 40g of protein, and 53g of fat per serving. This recipe serves 5. For \$3.53 per serving, this recipe covers 22% of your daily requirements of vitamins and minerals. 36 people were impressed by...

Ingredients

- ☐ 1 cup Alfredo sauce (such as Classico®)

☐ 1 teaspoon butter, or more if needed

☐ 5 large flour tortillas

☐ ½ teaspoon ground black pepper

☐ ½ teaspoon salt
- ☐ 14 slices precooked bacon, chopped

☐ 1 pound thinly sliced chicken breast meat

☐ 8 ounce package sliced fresh mushrooms

☐ 2 tablespoons olive oil

☐ 2 cups shredded mozzarella cheese

EQUIPMENT Frying pan, Spatula

Method

- 1 Season chicken with salt and black pepper.
- 2 Heat olive oil in a large skillet over medium heat. Cook and stir chicken in the hot oil until chicken is fully cooked and no longer pink in the center, 8 to 10 minutes.
- 3 Remove chicken from skillet and set aside.
- 4 Pour out any excess grease from the pan.
- 5 Cook and stir bacon and mushrooms in the same skillet over medium heat until mushrooms are lightly browned, about 5 minutes. Reduce heat to low.
- 6 Slice chicken into bite-size strips.
- 7 Stir Alfredo sauce and chicken strips into mushroom mixture; simmer for a few minutes.
- 8 Melt butter in a separate large skillet.
- 9 Place a tortilla in the melted butter.
- 10 Scoop about 1/5 chicken alfredo mixture onto 1 half of warm tortilla.
- 11 Sprinkle about 1/5 mozzarella cheese over chicken alfredo mixture layer; fold tortilla in half. Cook until bottom of tortilla is lightly browned and mozzarella is melted, 3 to 5 minutes.
- 12 Carefully flip quesadilla with a spatula and lightly brown the other side of tortilla, 3 to 5 minutes. Repeat with remaining tortillas and filling.
- 13 Slice quesadillas into thirds to serve.

Nutrition per serving

728

KCAL

39 g

PROTEIN

53 g

FAT

22 g

CARBS

Saturated Fat	20.9 g · 130% of daily needs
Fibre	1.6 g · 6% of daily needs
Sugar	4 g · 4% of daily needs
Sodium	2,419 mg · 105% of daily needs
Cholesterol	157 mg · 52% of daily needs
Vitamin C	1 mg · 1% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/carbonara-quesadillas-148584