

Cheesy Goodness: The Ultimate Loaded Nacho Grilled Cheese

4 slices bread (your choice: sourdough, whole wheat, or white)



TIME
3-4 min

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INGREDIENTS

4 slices bread (your choice: sourdough, whole wheat, or white)
2 tablespoons butter
2 cups shredded cheddar cheese
1/2 cup nacho cheese sauce
1/4 cup sliced jalapeños (fresh or pickled)
1/4 cup diced tomatoes
1/4 cup sliced black olives
1/4 cup crumbled tortilla chips

DIRECTIONS

1. Prepare the : Bread: Spread butter on one side of each slice of bread.
2. Heat the : Skillet: Place two slices of bread, buttered side down, on a skillet over medium heat.
3. Layer the : Ingredients: Top the bread in the skillet with shredded cheddar cheese, followed by a drizzle of nacho cheese sauce. Add sliced jalapeños, diced tomatoes, black olives, and a few crumbled tortilla chips for added crunch.
4. Top and : Grill: Place the other slices of bread on top, buttered side up. Grill until the bottom is golden brown and the cheese is melted, about 3-4 minutes. Carefully flip the sandwich and grill the other side until golden brown.
5. Serve : Hot: Remove from the skillet, slice in half, and serve hot for a crunchy, cheesy nacho-inspired delight!

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Original recipe: <https://chefmaniac.com/cheesy-goodness-the-ultimate-loaded-nacho-grilled-cheese/>