

Birria Grilled Cheese Bombs with Dipping Broth - The Ultimate Cheesy Snack with a Spicy Twist

There's grilled cheese-and then there's



METHOD

Slow cooker

PRINT

Recipe Card

SAVE

PDF

SOURCE

ChefManiac

INGREDIENTS

- 1 lb boneless beef chuck roast
- 1 onion, chopped
- 4 cloves garlic, minced
- 2 cups beef broth
- 2 cups water
- 1 can diced tomatoes
- 2 tbsp chili powder
- 1 tbsp cumin
- 1 tsp paprika
- Salt and pepper, to taste
- 1 cup shredded Oaxaca cheese
- 8 slices of bread
- Butter, for grilling
- Cilantro and lime wedges, for garnish

DIRECTIONS

- 1. Slow : Cook the Beef:**In a slow cooker, combine the beef roast, onion, garlic, beef broth, water, diced tomatoes, chili powder, cumin, paprika, salt, and pepper. Cover and cook on low for 6-8 hours, until the meat shreds easily.
- 2. Shred the : Beef:**Once tender, use two forks to shred the beef. Set aside.
- 3. Build the : Sandwich Bombs:**Heat a skillet over medium heat. Butter one side of each bread slice. Place a slice, butter-side down, on the skillet. Add a generous spoonful of shredded beef and a handful of cheese.
- 4. Grill to : Golden Perfection:**Top with another slice of bread, buttered side up. Grill until golden brown and cheese is melted, then flip and finish the other side.
- 5. Slice & : Serve:**Remove from skillet and cut into quarters to make bite-sized grilled cheese bombs.
- 6. Make the : Spicy Dipping Broth:**Strain the leftover broth from the slow cooker into a saucepan. Bring it to a simmer over medium heat to concentrate the flavors.
- 7. Garnish & : Enjoy:**Serve the grilled cheese bombs with the spicy broth on the side. Garnish with chopped cilantro and lime wedges.

SWAPS & NOTES

& Swaps Oaxaca cheese is creamy and melts beautifully, but you can sub in mozzarella or Monterey Jack in a pinch.

Toss in some chipotle peppers in adobo to the broth for smoky

spice.

Make it more indulgent with Texas toast or thick-sliced brioche for the bread.

Instructions Slow Cook the Beef: In a slow cooker, combine the

beef roast, onion, garlic, beef broth, water, diced tomatoes, chili powder, cumin, paprika, salt, and pepper.

TIPS FOR SUCCESS

Let the broth simmer down a bit to intensify flavor-it should be sippable but bold.

Use low heat for grilling so the cheese melts before the bread gets too brown.

Make the beef a day ahead and store in the fridge-it actually gets even more flavorful.

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

Original recipe: <https://chefmaniac.com/birria-grilled-cheese-bombs-with-dipping-broth-the-ultimate-cheesy-snack-with-a-spicy-twist/>