

Satisfy Your Cravings with a Loaded Nacho Grilled Cheese Sandwich

1 cup shredded cheddar cheese



TIME
3-4 min

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INGREDIENTS

2 slices of sourdough bread
1 cup shredded cheddar cheese
... cup diced tomatoes
... cup sliced black olives
... cup chopped green onions
... cup pickled jalapeños
... cup crushed tortilla chips
Butter for spreading

DIRECTIONS

1. Heat the : Skillet: Begin by heating a non-stick skillet over medium heat.
2. Butter the : Bread: Generously butter one side of each slice of sourdough bread.
3. Assemble the : Sandwich: Place one slice of bread, butter-side down, on the skillet. Sprinkle half of the shredded cheddar cheese evenly over the bread.
4. Layer the : Toppings: Add the diced tomatoes, sliced black olives, chopped green onions, pickled jalapeños, and crushed tortilla chips over the cheese. Then, sprinkle the remaining cheddar cheese on top.
5. Top with : Bread: Place the second slice of bread on top, butter-side up.
6. Cook the : Sandwich: Cook until the bottom slice of bread is golden brown and the cheese begins to melt, about 3-4 minutes. Carefully flip the sandwich and cook until the second side is golden brown and the cheese is fully melted, about 3-4 minutes more.
7. Slice and : Serve: Remove the sandwich from the skillet and let it cool for a minute before slicing. Serve hot and enjoy your loaded nacho grilled cheese sandwich!

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Original recipe: <https://chefmaniac.com/satisfy-your-cravings-with-a-loaded-nacho-grilled-cheese-sandwich/>