

## Jalapeño Popper Patty Melt: Spicy, Cheesy & Ultimate Comfort Food

crispy, browned beef patties



**TIME**  
**5 min**

**METHOD**  
**Air fryer**

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### INGREDIENTS

- 1 lb ground beef (80/20 recommended)
- Salt and pepper to taste
- 2 tbsp olive oil (for grilling patties)
- 1/2 cup cheddar cheese, shredded
- 2 tbsp cream cheese, softened
- 1/4 cup pickled jalapeños, chopped (or fresh for more heat)
- 1 small onion, sliced thinly
- 4 slices sourdough bread
- 2 tbsp butter (for grilling sandwich)
- 1 tbsp olive oil (for grilling onions)

#### Swaps and Notes:

**Ground Beef (80/20):** The fat content of 80/20 ground beef is ideal for juicy, flavorful patties that crisp up nicely when grilled or seared. You can use ground turkey or a leaner beef, but the patties might be less juicy.

**Cheddar Cheese:** Sharp or mild cheddar works great. Other good melting cheeses like Monterey Jack, Colby, or Pepper Jack would also be delicious on top of the patty.

**Cream Cheese:** Ensure cream cheese is softened to room temperature for easy spreading. Low-fat cream cheese can be used.

**Jalapeños:** Pickled jalapeños offer a briny tang and moderate heat. Fresh jalapeños will provide more heat and a brighter flavor. Adjust quantity to your spice preference.

Onion: A sweet onion will caramelize beautifully. Yellow onion can also be used. Thin slices are key for even caramelization.

Sourdough Bread: Sourdough bread offers a fantastic tangy flavor and crisps up perfectly when grilled. Texas toast, rye bread, or even a hearty white bread could be alternatives.

Butter (for grilling sandwich): Butter creates that classic golden, crispy exterior. Mayonnaise can also be used for grilling the bread for a fantastic crust.

Olive Oil (for grilling patties/onions): A neutral cooking oil.

## DIRECTIONS

1. Let's get this incredibly delicious : Jalapeño Popper Patty Melt assembled and grilled!
2. Prepare the : Patties: In a medium bowl, take the 1 lb of ground beef (80/20 fat content is recommended for juiciness). Gently form the ground beef into 4 equal patties, roughly 1/2-inch thick. Avoid overworking the meat, as this can make the patties tough. Season both sides of each patty generously with salt and freshly cracked black pepper.
3. Heat a grill pan or a large skillet over medium-high heat. Drizzle with 2 tablespoons of olive oil. Once the oil is hot and shimmering, carefully place the beef patties in the pan. Cook for about 4-5 minutes per side, or until they reach your desired doneness (medium to medium-well is great for a patty melt). In the last minute of cooking the second side, top each patty with about 1/8 cup of shredded cheddar cheese. Let it melt beautifully over the hot patty. Remove patties from the pan and set aside.
4. Caramelize the : Onions: Heat 1 tablespoon of olive oil in a separate small pan over medium heat. Add the thinly sliced small onion. Cook, stirring occasionally, until the onions are golden brown and beautifully caramelized. This process will take about 10 minutes. Adjust heat as needed to prevent burning, aiming for a slow, even caramelization.
5. Assemble the : Sandwich: Lay out the 4 slices of sourdough bread. Spread about 1 tablespoon of softened cream cheese evenly on one side of each slice of bread.
6. On the cream cheese side of two of the sourdough slices, add a generous layer of the caramelized

onions.

7. Place one beef patty (with its melted cheddar cheese) on top of the caramelized onions. Sprinkle about half of the chopped pickled jalapeños (or fresh jalapeños for more heat) over the beef patty.
8. Place the second beef patty on top of the first, then sprinkle with the remaining chopped jalapeños. Top with the other two slices of sourdough bread, cream cheese side down.
9. Grill the : Patty Melt: Heat 2 tablespoons of butter in a clean skillet (or the same skillet used for the patties, wiped clean) over medium heat. Once the butter is melted and sizzling, carefully place the assembled patty melt sandwiches in the skillet. Press down slightly with a spatula to ensure good contact with the pan and encourage even browning.
10. Cook until golden brown and crispy on both sides, which should take about 3-4 minutes per side. You want that satisfying crust!
11. Serve: Carefully remove the patty melts from the skillet. Slice each patty melt in half diagonally and serve immediately. Enjoy the crispy, gooey layers of cheese, savory beef, and spicy jalapeños in each glorious bite!

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## TIPS FOR SUCCESS

**Soften Cream Cheese:** Ensure cream cheese is at room temperature for easy, smooth spreading.

**Caramelize Onions Slowly:** Good caramelized onions take time.

Don't rush them; the sweetness is worth it.

**Press Patties:** When grilling the sandwich, pressing down slightly helps create a crispy, golden crust on the bread.

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

Original recipe: <https://chefmaniac.com/jalapeno-popper-patty-melt-spicy-cheesy-ultimate-comfort-food/>