

Jalapeño Popper Grilled Cheese Sandwich: A Spicy Twist on a Classic

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OVEN
300°F

TIME
4-6 min

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INGREDIENTS

2 slices sourdough bread or Texas toast (thick-cut recommended)
2 tablespoons unsalted butter, softened (plus more if needed for buttering pan)
2 ounces cream cheese, softened
2 slices cheddar cheese (sharp or mild)
2 slices Monterey Jack cheese (or provolone)
1-2 fresh jalapeños, thinly sliced (remove seeds and ribs for less heat)
2 slices cooked bacon, crumbled
Optional: Pinch of garlic powder on the buttered bread
Optional: Thinly sliced red onion or a touch of chives for freshness

DIRECTIONS

1. Let's get this spicy twist on grilled cheese cooking!
2. Prepare : Jalapeños & Bacon: Thinly slice the fresh jalapeños. If you prefer less heat, remove the seeds and white ribs. Cook bacon until crispy and crumble.
3. Prepare : Cream Cheese Spread: In a small bowl, combine the softened cream cheese. You can mix in a tiny pinch of garlic powder or chives here if desired.
4. Assemble : Sandwich: Lay out your two slices of bread. Spread a thin, even layer of softened cream cheese on one side of each slice of bread.
5. On one slice of bread (the bottom half of your sandwich), layer one slice of cheddar cheese.
6. Evenly distribute the thinly sliced jalapeños and crumbled bacon over the cheddar cheese.
7. Layer one slice of : Monterey Jack cheese (or provolone) over the jalapeño and bacon.
8. Place the second slice of bread (cream cheese side down) on top to complete the sandwich.
9. Butter : Bread: Generously spread softened unsalted butter on the outside of both slices of your assembled sandwich. You can sprinkle a tiny bit of garlic powder on the buttered side for extra flavor.
10. Grill : Sandwich: Heat a non-stick skillet or a cast-iron skillet over medium-low heat. Place the buttered sandwich in the hot skillet.
11. Cook to : Golden Perfection: Cook for 4-6 minutes per side, or until the bread is golden brown and crispy, and the cheese is completely melted and gooey. Press down gently with a spatula occasionally to ensure even contact and browning.

12. **Serve:** Remove from skillet, slice in half (carefully, as the filling will be hot and gooey!), and serve immediately.

SWAPS & NOTES

Bread: Sourdough bread offers a lovely tangy flavor and a sturdy crust that holds up well.

Texas toast is also excellent for its thickness and buttery texture.

Any good quality, sturdy sandwich bread will work.

Butter: Softened unsalted butter for spreading on the bread is key for a golden, crispy crust.

TIPS FOR SUCCESS

Soften Cream Cheese: This ensures it spreads easily without tearing the bread.

Don't Skimp on Butter: Generous buttering on the outside of the bread is key for a golden, crispy crust.

Low and Slow Heat: Cook the grilled cheese over medium-low heat.

This allows the bread to get perfectly golden and crispy without burning, while giving the cheese ample time to melt completely in the center.

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

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