

## Honey Bacon Nachos Quesadilla Bonanza: Sweet & Savory Loaded Nachos

Honey Bacon Crammed Nachos Queso Quesadilla Bonanza



**OVEN**  
**350°F**

**TIME**  
**10-15 min**

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### INGREDIENTS

- 1 bag of tortilla chips (about 10-12 oz)
- 1 cup of shredded cheddar cheese
- 1 cup of shredded Monterey Jack cheese
- 1/2 cup of cooked and crumbled bacon
- 1/4 cup of honey
- 1/4 cup of diced tomatoes
- 1/4 cup of diced green onions
- 1/4 cup of sliced jalapenos (fresh or pickled)
- 1/4 cup of sour cream (for serving)
- 1/4 cup of guacamole (for serving)
- 1/4 cup of salsa (for serving)

### DIRECTIONS

- 1.** Preheat : Oven: Preheat your oven to 350°F (175°C).
- 2.** First : Layer of Chips & Cheese: On a large baking sheet, spread out about half of the tortilla chips in a single layer. Evenly sprinkle half of the shredded cheddar and Monterey Jack cheese over the chips.
- 3.** Honey & : Bacon Drizzle: Drizzle about half of the honey evenly over the cheese layer. Then, sprinkle half of the cooked and crumbled bacon on top.
- 4.** Second : Layer: Place the remaining tortilla chips on top of the cheese and bacon mixture, creating a second layer. Follow with the rest of the shredded cheeses, the remaining honey, and the remaining crumbled bacon.
- 5.** Bake to : Perfection: Place the baking sheet in the preheated oven and bake for 10-15 minutes, or until the cheese is completely melted and bubbly, and the chips are slightly golden. Keep an eye on them to prevent burning.
- 6.** Add : Fresh Toppings: Carefully remove the nachos from the oven. Immediately top them with the diced tomatoes, diced green onions, and sliced jalapenos.
- 7.** Serve & : Dive In: Serve your Honey Bacon Crammed Nachos Queso Quesadilla Bonanza hot, with generous dollops of sour cream, guacamole, and salsa on the side for dipping and extra flavor. Enjoy every sweet, savory, and cheesy bite!

### SWAPS & NOTES

Chips: While classic tortilla chips are great, feel free to experiment with blue corn chips or even a mix of different

varieties for added visual appeal and flavor.

Cheese: Any good melting cheese blend will work here.

A sharp cheddar adds tang, while Monterey Jack offers incredible meltiness.

You could also try a Colby Jack blend or a spicy pepper jack for extra kick.

## TIPS FOR SUCCESS

Layering is Key: Don't just dump everything on!

Layering the chips, cheese, and bacon ensures every bite gets a good mix of ingredients.

Crispy Chips: Start with good quality, sturdy tortilla chips that can hold up to the toppings.

Don't Overbake: Keep an eye on the nachos in the oven.

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

Original recipe: <https://chefmaniac.com/honey-bacon-nachos-quesadilla-bonanza-sweet-savory-loaded-nachos/>