

## Crispy Bacon Loaded Taco Cheese Mug: The Ultimate Single-Serve Sensation

Crispy Bacon Loaded Taco Cheese Mug



**TIME**  
**5-7 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

- 2 strips of bacon
- 1/4 cup shredded cheddar cheese
- 1/4 cup crushed tortilla chips
- 1/4 cup diced tomatoes
- 1/4 cup diced onions
- 1/4 cup diced bell peppers
- 1/4 cup cooked ground beef (seasoned taco meat is even better!)
- 1/4 cup sour cream (for topping)
- 1/4 cup salsa (for topping)
- 1 tablespoon chopped cilantro (for topping)

### DIRECTIONS

- Crispy : Bacon Prep:** In a small skillet over medium heat, cook the bacon strips until they are perfectly crispy. This usually takes about 5-7 minutes. Once cooked, remove the bacon from the skillet, place it on a paper towel-lined plate to drain excess grease, and then chop it into small, bite-sized pieces.
- First : Layer:** Grab a microwave-safe mug (one that's sturdy and has enough capacity). Layer half of the shredded cheddar cheese at the bottom, followed by half of the crushed tortilla chips.
- Mid-: Layer Goodness:** Evenly distribute half of the diced tomatoes, diced onions, diced bell peppers, cooked ground beef, and chopped bacon on top of the cheese and chips.
- Repeat : Layers:** Now, repeat the layering process with the remaining shredded cheddar cheese, crushed tortilla chips, diced tomatoes, onions, bell peppers, cooked ground beef, and chopped bacon. You should have two full layers of deliciousness.
- Microwave : Magic:** Place the mug in the microwave. Heat on high for 1-2 minutes. The exact time will depend on your microwave's wattage and how cold your ingredients are. You want the cheese to be completely melted and bubbly, and all the ingredients to be warmed through.
- Top & : Serve:** Carefully remove the hot mug from the microwave. Top your Crispy Bacon Loaded Taco Cheese Mug with a generous dollop of sour cream, a spoonful of salsa, and a sprinkle of fresh chopped cilantro before serving.
- Enjoy : Immediately:** Grab a spoon and dive right into your delicious and satisfying snack or meal!

## SWAPS & NOTES

**Bacon:** For convenience, you can use pre-cooked bacon bits, but crispy, freshly cooked bacon offers the best flavor and texture.

**Ground Beef:** This recipe is fantastic for using up leftover taco meat.

If starting fresh, season your ground beef with taco seasoning as it cooks for authentic flavor.

Ground turkey or even seasoned black beans can be a great substitute.

## TIPS FOR SUCCESS

**Cooked Ingredients:** Ensure your ground beef and bacon are already cooked before layering into the mug.

The microwave is for heating and melting, not cooking raw meat.

**Mug Size Matters:** Use a mug that's large enough to hold all the layers comfortably without overflowing during microwaving.

**Layer Evenly:** Spreading the ingredients evenly ensures every spoonful is packed with flavor.

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

Original recipe: <https://chefmaniac.com/crispy-bacon-loaded-taco-cheese-mug-the-ultimate-single-serve-sensation/>