

Peppered Bacon Stuffed Quesadilla Cheese Mug: Your Instant Taste of Mexico

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TIME
5-7 min

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ChefManiac

INGREDIENTS

- 4 strips of peppered bacon
- 2 large flour tortillas (8-10 inch)
- 1 cup shredded Mexican blend cheese
- 1/4 cup diced tomatoes
- 1/4 cup diced green onions
- 1/4 cup sour cream (for topping)
- 1/4 cup salsa (for topping)

Swaps and Notes:

Bacon: Peppered bacon adds a fantastic flavor, but regular bacon works just as well. Make sure it's cooked crispy for the best texture contrast.

Tortillas: Large flour tortillas are best for fitting into a mug and creating that "bowl" shape. Corn tortillas might break too easily.

Cheese: Mexican blend cheese melts beautifully, but cheddar, Monterey Jack, or a mix of your favorite melting cheeses would be delicious.

Veggies: Feel free to customize your diced vegetables. Diced bell peppers (as listed in the ingredients) are a great addition for color and freshness. You could also add a spoonful of cooked black beans or corn.

Toppings: Guacamole, sliced jalapeños, or a drizzle of hot sauce would be excellent additions for serving.

Instructions:

Cook the Bacon: Start by cooking the peppered bacon in a skillet over medium heat until it's perfectly

crispy. This usually takes about 5-7 minutes. Once cooked, remove from the skillet, place on a paper towel-lined plate to drain excess grease, and then chop into small pieces.

Prep the Mug & First Tortilla: Select a large, microwave-safe mug (one that's wide enough for a tortilla to fit into). Preheat the mug in the microwave for 30 seconds - this helps toast the tortilla slightly. Carefully place one of the large flour tortillas inside the mug, pressing it down gently to form a bowl shape. The edges will stick up, which is exactly what you want.

Layer the Goodness: Sprinkle half of the shredded Mexican blend cheese on the bottom of the tortilla in the mug. Then, add in half of the chopped peppered bacon, half of the diced tomatoes, and half of the diced green onions.

Second Layer & Tortilla Top: Top these ingredients with the remaining half of the shredded Mexican blend cheese. Now, take the second flour tortilla and place it on top, pressing it down gently to cover the filling. It might create a slight "lid" or just lay flat on top of the mound of ingredients.

Microwave to Melt: Microwave the mug on high for 2-3 minutes, or until the cheese is completely melted and bubbly, and the tortilla is warm and slightly crispy around the edges. The exact time will depend on your microwave's wattage.

Top & Serve: Carefully remove the hot mug from the microwave. Top your delicious Peppered Bacon Stuffed Quesadilla Cheese Mug with a generous dollop of sour cream and a spoonful of salsa.

Enjoy! Grab a fork and dive into this warm, cheesy, bacon-packed delight!

Tips for Success:

Crispy Bacon is Key: Don't skimp on cooking the bacon until it's truly crispy. It adds a crucial textural element.

Large Mug: Ensure your mug is wide enough to comfortably fit the tortilla and allow it to form a bowl shape.

Don't Overload: While tempting, don't overstuff the mug, or it might overflow or not heat evenly.

Watch the Microwave: Microwave times vary greatly. Start with 2 minutes and add 30-second increments if the cheese isn't fully melted.

Fresh Toppings: Add cold toppings like sour cream and salsa after microwaving for the best taste and texture.

Serving Suggestions and Pairings:

More Dips: Complement it with This Crockpot Nacho Dip is the Reason I Never Have Leftovers for extra dipping options.

Party Feeds: If you're feeding a crowd, these are a great individual portion alongside These Sheet Pan Quesadillas are My Favorite Way to Feed a Crowd Fast or a full-blown This Walking Taco Bar is My Favorite No-Fuss Way to Feed a Crowd.

Storage and Leftover Tips:

More Recipes You Will Love:

These Sheet Pan Quesadillas are My Favorite Way to Feed a Crowd Fast

This Mexican Chicken and Rice Casserole is My Favorite One-Pan Dinner That's Always a Hit

These Chicken Enchiladas are My Go-To for Cozy Crowd-Pleasing Dinners

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13. Serving Suggestions and Pairings: This Quesadilla Cheese Mug is a fantastic standalone snack or light meal. For a full Mexican-inspired spread, consider pairing it with:
14. More : Dips: Complement it with This Crockpot Nacho Dip is the Reason I Never Have Leftovers for extra dipping options.
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16. Storage and Leftover Tips: This dish is designed to be enjoyed immediately. The tortillas will soften quickly once the hot, cheesy filling is added and it cools. It's best to prepare the components (cooked bacon, diced veggies) ahead of time and store them separately. When a craving hits, simply assemble and microwave!
17. More Recipes You Will Love: If you're a fan of quick, easy, and flavorful Mexican-inspired dishes, you'll definitely want to try these other fan favorites:
18. These : Sheet Pan Quesadillas are My Favorite Way to Feed a Crowd Fast
19. This : Mexican Chicken and Rice Casserole is My Favorite One-Pan Dinner That's Always a Hit
20. These : Chicken Enchiladas are My Go-To for Cozy Crowd-Pleasing Dinners
21. Final Thoughts: The Peppered Bacon Stuffed Quesadilla Cheese Mug is a brilliant example of how simple ingredients and a microwave can create an incredibly satisfying and delicious meal. It's perfect for those busy moments when you need a quick, cheesy, and flavorful fix. Give it a try, and prepare to be amazed by this convenient culinary creation!
22. What are your go-to microwave meal hacks? Share your tips in the comments below, and don't forget to follow Chef Maniac for more clever and tasty recipes!

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

Original recipe: <https://chefmaniac.com/peppered-bacon-stuffed-quesadilla-cheese-mug-your-instant-taste-of-mexico/>