

Crunchy Bacon Loaded Nacho Cheese Mug: The Ultimate Quick Fix

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TIME
1-2 min

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INGREDIENTS

1/4 cup shredded cheddar cheese
1/4 cup crushed tortilla chips
2 strips of cooked bacon, crumbled
2 tablespoons of diced tomatoes
1 tablespoon of sliced jalapeños (fresh or pickled)
1 tablespoon of sour cream (for topping)
1 tablespoon of chopped cilantro (for topping)
Salt and black pepper to taste

Swaps and Notes:

Bacon: Make sure your bacon is cooked until crispy before crumbling. This is key for that satisfying crunch. Pre-cooked bacon bits can be used for even quicker prep.

Cheese: While cheddar is great, a Mexican blend or Monterey Jack also melts wonderfully. Feel free to use your favorite melty cheese.

Tortilla Chips: Any type of tortilla chip works, but a sturdier chip will hold up best to the layers.

Jalapeños: Adjust the amount of jalapeños based on your preferred spice level. For less heat, remove the seeds. For more heat, add a pinch of red pepper flakes.

Toppings: Get creative! Diced red onion, a spoonful of black beans or corn, or even a dollop of guacamole would be fantastic additions.

Instructions:

Prep the Mug & First Layers: Grab a microwave-safe mug. Begin by layering half of the shredded cheddar cheese at the bottom of the mug. Next, add half of the crushed tortilla chips on top of the cheese.

Add Fillings: Sprinkle half of the crumbled bacon over the chips, followed by half of the diced tomatoes and half of the sliced jalapeños.

Repeat Layers: Now, repeat the layering process with the remaining shredded cheddar cheese, crushed tortilla chips, crumbled bacon, diced tomatoes, and sliced jalapeños. You'll build a nice, full mug!

Microwave Magic: Place the mug in the microwave. Heat on high for 1-2 minutes, or until the cheese is completely melted and bubbly, and all the ingredients are warmed through. Cooking time can vary depending on your microwave's wattage.

Top & Serve: Carefully remove the hot mug from the microwave. Top with a dollop of sour cream and a sprinkle of fresh chopped cilantro. Season with salt and black pepper to taste.

Enjoy! Dive straight into your delicious Crunchy Bacon Loaded Nacho Cheese Mug from the mug itself, or carefully transfer it to a small plate if you prefer for easier eating.

Tips for Success:

Crispy Bacon: Ensure your bacon is truly crispy before crumbling. It makes a big difference in texture.

Microwave-Safe Mug: Always use a mug that's explicitly labeled as microwave-safe to prevent accidents.

Don't Overfill: Be mindful not to overfill your mug, as the cheese will bubble up as it melts.

Watch It: Keep an eye on the mug while it's in the microwave to prevent the cheese from burning or the contents from bubbling over.

Fresh Toppings: Add cold toppings like sour cream and cilantro after microwaving for the best freshness and texture contrast.

Serving Suggestions and Pairings:

More Dip Options: Pair it with a bowl of [This Crockpot Nacho Dip is the Reason I Never Have Leftovers](#) for a more extensive spread.

Fun Party Food: Offer individual portions alongside [a This Walking Taco Bar is My Favorite No-Fuss Way to Feed a Crowd](#) or [These Sheet Pan Quesadillas are My Favorite Way to Feed a Crowd Fast](#).

Storage and Leftover Tips:

More Recipes You Will Love:

[This Crockpot Nacho Dip is the Reason I Never Have Leftovers](#)

[These Totchos are My Favorite Party Food Hack: Tater Tot Nachos for the Win!](#)

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

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6. **Enjoy!** Dive straight into your delicious Crunchy Bacon Loaded Nacho Cheese Mug from the mug itself, or carefully transfer it to a small plate if you prefer for easier eating.
7. **Tips for Success: Crispy Bacon:** Ensure your bacon is truly crispy before crumbling. It makes a big difference in texture.
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11. **Fresh :** Toppings: Add cold toppings like sour cream and cilantro after microwaving for the best freshness and texture contrast.
12. **Serving Suggestions and Pairings:** This nacho mug is a standalone treat, perfect for a quick snack or a light meal. If you're looking for more easy, satisfying, Mexican-inspired options for a larger group or different cravings, consider:
13. **More :** Dip Options: Pair it with a bowl of This Crockpot Nacho Dip is the Reason I Never Have Leftovers for a more extensive spread.
14. **Fun :** Party Food: Offer individual portions alongside a This Walking Taco Bar is My Favorite No-Fuss Way to Feed a Crowd or These Sheet Pan Quesadillas are My Favorite Way to Feed a Crowd Fast.
15. **Storage and Leftover Tips:** This dish is designed for immediate enjoyment. Once microwaved, the tortilla chips will start to soften, and the overall texture is best right away. Assembled leftovers do not store well. Your best bet is to prep the individual ingredients (cook bacon, dice veggies) ahead of time and store them separately. Then, when a craving strikes, simply layer and microwave!
16. **More Recipes You Will Love:** If you enjoyed the quick, cheesy, and satisfying nature of this nacho mug, you'll definitely want to try these other fan favorites:
17. **This :** Crockpot Nacho Dip is the Reason I Never Have Leftovers
18. **These :** Totchos are My Favorite Party Food Hack: Tater Tot Nachos for the Win!
19. **This :** Mexican Chicken and Rice Casserole is My Favorite One-Pan Dinner That's Always a Hit
20. **Final Thoughts:** The Crunchy Bacon Loaded Nacho Cheese Mug is a brilliant example of how quickly and easily you can satisfy a craving for something truly delicious. It's warm, cheesy, crunchy, and packed with flavor, making it an instant hit for any time of day. Give it a try, and you might just discover your new favorite way to snack!
21. **What are your go-to quick microwave recipes when you need a fast and tasty meal?** Share your ideas in the comments below, and don't forget to follow Chef Maniac for more clever and delicious recipes!

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

Original recipe: <https://chefmaniac.com/crunchy-bacon-loaded-nacho-cheese-mug-the-ultimate-quick-fix/>