

Crispy Bacon Loaded Chili Cheese Mug: Your Ultimate Quick Comfort Fix

Sometimes, you just need a big, warm hug in a mug, and fast! The



TIME
5-7 min

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INGREDIENTS

- 2 slices of bacon
- 1/4 cup of chili (canned or leftover homemade)
- 1/4 cup of shredded cheddar cheese
- 1 large microwave-safe mug

Swaps and Notes:

Bacon: For the best texture, ensure your bacon is cooked until crispy before crumbling. This adds a crucial contrast to the soft chili and melted cheese.

Chili: Use your favorite brand of canned chili, or if you have leftover homemade chili, that works perfectly! Adjust the spice level by choosing a mild or spicy chili.

Cheese: While cheddar is classic, a Mexican blend or Monterey Jack would also melt beautifully and provide a slightly different flavor.

Optional Toppings: Feel free to add a dollop of sour cream, a sprinkle of chopped green onions or cilantro, or a few sliced jalapeños after microwaving for extra freshness and flavor.

Instructions:

Crispy Bacon Prep: Start by cooking the bacon in a skillet over medium heat until it's 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 any excess grease, and then crumble it into small pieces.

First Layer: Grab a large, microwave-safe mug.

Spoon half of the chili into the bottom of the mug, spreading it out evenly.

Bacon and Cheese: Sprinkle half of the crumbled bacon over the chili layer. Follow with half of the shredded cheddar cheese on top of the bacon.

Repeat Layers: Now, repeat the layering process with the remaining chili, crumbled bacon, and shredded cheddar cheese. You should end with a final layer of cheese on top.

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 the chili is warmed through. Cooking times can vary based on your microwave's wattage, so keep an eye on it.

Cool & Enjoy: Carefully remove the hot mug from the microwave (it will be very hot!). Let it cool slightly for a minute or two before diving in.

Enjoy your delicious Crispy Bacon Loaded Chili Cheese Mug!

Tips for Success:

Pre-Cooked Bacon: Ensure your bacon is cooked to a good crisp before adding it to the mug. The microwave won't crisp it further.

Hot Chili: If your chili is cold from the fridge, it might take slightly longer to heat through.

Mug Choice: Use a large, sturdy, microwave-safe mug that can accommodate the layers without overflowing.

Don't Overheat: Over-microwaving can make the cheese rubbery or cause the chili to bubble over. Watch it closely!

Seasoning: The chili and bacon already provide a lot of flavor, but you can add a pinch of salt and pepper to taste if desired.

Serving Suggestions and Pairings:

Other Dips: Serve alongside a larger batch of This Crockpot Nacho Dip is the Reason I Never Have Leftovers for a casual get-together.

Tater Tot Fun: If you love the combination of chili and cheese with potatoes, you'll also enjoy These Totchos are My Favorite Party Food Hack: Tater Tot Nachos for the Win!.

Easy Feeds: For a simple dinner that feeds a group, check out This Mexican Chicken and Rice Casserole is My Favorite One-Pan Dinner That's Always a Hit.

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 Walking Taco Bar is My Favorite No-Fuss Way to Feed a Crowd

Final Thoughts:

DIRECTIONS

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- 2. First : Layer:** Grab a large, microwave-safe mug. Spoon half of the chili into the bottom of the mug, spreading it out evenly.
- 3. Bacon and : Cheese:** Sprinkle half of the crumbled bacon over the chili layer. Follow with half of the shredded cheddar cheese on top of the bacon.
- 4. Repeat : Layers:** Now, repeat the layering process with the remaining chili, crumbled bacon, and shredded cheddar cheese. You should end with a final layer of cheese on top.
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- 6. Cool & : Enjoy:** Carefully remove the hot mug from the microwave (it will be very hot!). Let it cool slightly for a minute or two before diving in. Enjoy your delicious Crispy Bacon Loaded Chili Cheese Mug!
- 7. Tips for Success:** **Pre-Cooked Bacon:** Ensure your bacon is cooked to a good crisp before adding it to the mug. The microwave won't crisp it further.
- 8. Hot : Chili:** If your chili is cold from the fridge, it might take slightly longer to heat through.
- 9. Mug : Choice:** Use a large, sturdy, microwave-safe mug

that can accommodate the layers without overflowing.

10. Don't : Overheat: Over-microwaving can make the cheese rubbery or cause the chili to bubble over. Watch it closely!
11. Seasoning: The chili and bacon already provide a lot of flavor, but you can add a pinch of salt and pepper to taste if desired.
12. Serving Suggestions and Pairings: This Chili Cheese Mug is a satisfying meal all on its own, perfect for a quick fix. If you're looking for other easy, cheesy, and hearty options for different occasions, consider:
13. Other : Dips: Serve alongside a larger batch of This Crockpot Nacho Dip is the Reason I Never Have Leftovers for a casual get-together.
14. Tater : Tot Fun: If you love the combination of chili and cheese with potatoes, you'll also enjoy These Totchos are My Favorite Party Food Hack: Tater Tot Nachos for the Win!
15. Easy : Feeds: For a simple dinner that feeds a group, check out This Mexican Chicken and Rice Casserole is My Favorite One-Pan Dinner That's Always a Hit.
16. Storage and Leftover Tips: This dish is designed for immediate enjoyment. The chili and cheese are best when hot and gooey. While you could technically store assembled leftovers in the refrigerator for up to 1 day, the bacon might lose its crispness, and the overall texture won't be as appealing. It's best to prepare the cooked bacon and have chili ready to go, then assemble and microwave only when you're ready to eat.
17. More Recipes You Will Love: If you enjoyed the quick, cheesy, and satisfying nature of this chili cheese mug, you'll definitely want to try these other fan favorites:
18. This : Crockpot Nacho Dip is the Reason I Never Have Leftovers
19. These : Totchos are My Favorite Party Food Hack: Tater Tot Nachos for the Win!
20. This : Walking Taco Bar is My Favorite No-Fuss Way to Feed a Crowd
21. Final Thoughts: The Crispy Bacon Loaded Chili Cheese Mug is proof that incredible comfort food doesn't always require a lot of time or effort. It's warm, cheesy, savory, and incredibly easy to make, delivering a burst of classic flavors in a convenient, personal package. Give it a try, and you might just discover your new favorite way to satisfy those instant comfort food cravings!
22. What are your go-to quick microwave meals or ultimate comfort food hacks? 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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Chili: Use your favorite brand of canned chili, or if you have leftover homemade chili, that works perfectly!

Adjust the spice level by choosing a mild or spicy chili.

TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/crispy-bacon-loaded-chili-cheese-mug-your-ultimate-quick-comfort-fix/>