

## Loaded Cheesy Grilled Cheese Casserole Mug: Your New Favorite Comfort Food

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**OVEN**  
**350°F**

**TIME**  
**25-30 min**

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**Recipe Card**

**SAVE**  
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### INGREDIENTS

2 slices of bread, cubed (your favorite kind works here!)

1/2 cup shredded cheddar cheese (or a blend of your favorite melty cheeses)

1/4 cup cooked bacon, crumbled (crispy is best!)

1/4 cup diced tomatoes

2 tablespoons diced red onion

1/4 cup diced bell peppers (any color works)

2 eggs

1/4 cup milk

Salt and pepper to taste

### DIRECTIONS

1. Ready to get cooking? Let's do this!
2. Preheat : Your Oven: Start by preheating your oven to 350°F (175°C). This ensures everything cooks evenly and gets beautifully golden.
3. Layer the : Goodness: Grab a microwave-safe mug (one you love, because you'll be eating right out of it!). Layer half of your cubed bread at the bottom. Follow this with half of the shredded cheddar cheese, half of the cooked bacon, half of the diced tomatoes, half of the red onion, and half of the bell peppers.
4. Repeat the : Layers: Now, repeat those layers with the remaining bread, cheese, bacon, tomatoes, red onion, and bell peppers. You want a good mix of all those delicious ingredients in every bite.
5. Whisk the : Egg Mixture: In a separate small bowl, whisk together the eggs, milk, salt, and pepper until well combined. This is your binding magic!
6. Pour and : Press: Carefully pour the egg mixture over the layers in the mug. Gently press down on the ingredients with a spoon or fork to make sure everything is submerged and coated in the egg mixture. This helps ensure a custardy, well-set casserole.
7. Bake : It Up: Place your mug on a baking sheet. This is a crucial step to catch any potential overflows and makes it easier to transfer in and out of the oven. Bake in the preheated oven for 25-30 minutes, or until the top is beautifully golden brown and the eggs are fully set. You can test for doneness by inserting a knife into the center; if it comes out clean, it's ready!
8. Cool and : Serve: Remove the mug from the oven and let

it cool for a few minutes. It'll be hot, so handle with care! Then, grab a fork and dig into your delicious Loaded Cheesy Grilled Cheese Casserole Mug!

## SWAPS & NOTES

This recipe is incredibly forgiving and adaptable!

**Bread:** While white or sourdough bread works beautifully, feel free to experiment with whole wheat or even a gluten-free option.

Just make sure it's sturdy enough to hold up to the egg mixture.

**Cheese:** Don't limit yourself to cheddar!

## TIPS FOR SUCCESS

**Don't Overfill:** Mugs can vary in size.

Make sure your mug is large enough to accommodate all the ingredients without overflowing.

A standard 12-14 oz mug usually works well.

**Cook Bacon Crispy:** Crispy bacon adds a wonderful texture contrast to the soft bread and cheesy eggs.

