

Bacon Guacamole Grilled Cheese: A Smashed Avocado Dream

Bacon Guacamole Grilled Cheese Sandwich



TIME
3-4 min

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INGREDIENTS

- 2 slices Sourdough Bread
- 1 Tbsp Unsalted Butter, room temperature
- 4 slices Bacon
- 1/2 cup Jack and Cheddar Cheese, shredded
- 2 Tbsp Guacamole, room temperature
- 1 Tbsp Tortilla Chips, crumbled

Swaps and Notes:

Bread: Sourdough bread is a great choice because it's sturdy and has a wonderful tangy flavor, but you can also use a good quality white bread or a rustic loaf.

Cheese: A blend of Monterey Jack and cheddar cheese gives you both a perfect melt and great flavor. Pepper Jack would also be a fantastic choice for a little extra kick.

Bacon: A thick-cut bacon adds a heartier flavor and texture. Cook it to your desired crispiness.

Guacamole: While you can use store-bought guacamole, a simple homemade version with just mashed avocado, lime juice, and salt would also be delicious.

Chips: The crumbled tortilla chips add a wonderful crunch. You can use your favorite kind, from classic corn chips to a spicy flavor.

Step-by-Step Instructions:

Cook the Bacon: In a skillet over medium heat, cook the bacon until it is crispy. Remove the bacon and set it aside on a paper towel-lined plate.

Butter the Bread: Spread the room temperature butter evenly on one side of each slice of sourdough bread.

Assemble the Sandwich: Place one slice of bread, butter-side down, in a non-stick skillet over medium heat. Layer one slice of the cheese on the bread.

Add the Fillings: Spread the guacamole evenly over the cheese. Crumble the crispy bacon over the guacamole, then sprinkle the crushed tortilla chips over the bacon.

Finish the Sandwich: Top the fillings with the remaining cheese, then place the second slice of bread on top, butter-side up.

Grill to Perfection: Cook the sandwich for 3-4 minutes per side, or until the bread is golden brown and the cheese is completely melted and gooey. You may need to press it down gently with a spatula to help it cook evenly.

Serve: Remove the sandwich from the skillet, slice it in half, and serve immediately while it's hot and the cheese is stretchy.

Tips for Success:

Room Temperature Ingredients: Using room-temperature butter and guacamole helps everything spread and melt more evenly.

Low and Slow: Cook the grilled cheese over medium heat. This ensures the bread gets a beautiful golden crust without burning, and it gives the cheese enough time to melt completely.

Don't Overfill: Be careful not to add too much guacamole, as it can make the sandwich soggy. A thin, even layer is perfect.

Serve Immediately: Grilled cheese is always best eaten fresh, right off the skillet.

Serving Suggestions and Pairings:

Nutritional Information (per serving, approximate):

Calories: 600 kcal

Carbohydrates: 40g

Protein: 25g

Fat: 35g

Saturated Fat: 15g

Cholesterol: 70mg

Sodium: 900mg

Fiber: 4g

DIRECTIONS

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12. Serving Suggestions and Pairings: This Bacon Guacamole Grilled Cheese is a meal in itself. You can serve it with a side of your favorite salsa or a simple green salad to add some freshness. It's a perfect meal for a casual dinner or a fun lunch. For a fun, Mexican-inspired party spread, it would go perfectly with this walking taco bar or a platter of sheet pan quesadillas.
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20. Fiber: 4g
21. Sugar: 4g
22. Disclaimer: Nutritional values are estimates and can vary based on specific ingredients and portion sizes.
23. Storage and Leftover Tips: This sandwich is best enjoyed immediately. It doesn't store well, as the guacamole can make the bread soggy. If you have leftover ingredients, you can store them separately and make a fresh sandwich later.
24. More Recipes You'll Love: If you love easy, cheesy, and satisfying comfort foods, you might also like these other recipes:
25. How I turned a classic sandwich into the ultimate cheesy hot dip

SWAPS & NOTES

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