

The Easiest & Cheesiest Grilled Cheese Casserole You'll Ever Make

Ooey-Goey Cheddar Bacon Grilled Cheese Casserole



OVEN
350°F

TIME
30-35 min

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INGREDIENTS

1 loaf of sourdough bread, cubed 2 cups shredded cheddar cheese 1 cup cooked and crumbled bacon 4 eggs 2 cups milk 1 teaspoon garlic powder 1 teaspoon onion powder Salt and black pepper to taste

DIRECTIONS

1. Steps for the : Recipe
2. Prep the : Oven and Pan:
3. Preheat your oven to 350°F (175°C). Grease a 9x13 inch casserole dish.
4. Combine the : Solids:
5. In a large bowl, mix the
6. cubed sourdough bread
7. shredded cheddar cheese
8. cooked and crumbled bacon
9. . Toss everything together until it's evenly distributed.
10. Mix the : Egg Wash:
11. In a separate bowl, whisk together the
12. garlic powder
13. onion powder
14. . Make sure it's well combined.
15. Assemble the : Casserole:
16. Pour the egg and milk mixture over the bread, cheese, and bacon. Gently stir everything with a spatula until all the bread cubes are well coated and soaked.
17. Transfer and : Bake:
18. Pour the mixture into your greased casserole dish, spreading it out into an even layer. Place the dish in the preheated oven and bake for 30-35 minutes. You'll know it's ready when the top is golden brown, the edges are bubbly, and the cheese is melted into an irresistible goo.
19. Cool and : Serve:
20. Let the casserole cool for 5-10 minutes before you dig

in. This helps it set up a bit, making it easier to serve.

SWAPS & NOTES

Bread: Sourdough is my top choice for its slightly tangy flavor and sturdy texture, which holds up well.

Other great options include a rustic country loaf, brioche for a richer flavor, or even a classic white bread.

Cheese: Cheddar is classic, but you can definitely mix it up!

A blend of cheddar and Monterey Jack would be amazing, or use pepper jack for a spicy kick.

TIPS FOR SUCCESS

Slightly Stale Bread: Using bread that's a day or two old is perfect for this recipe.

It helps the bread absorb the liquid without getting too mushy.

Don't Overbake: Keep an eye on the casserole after the 30-minute mark.

You want the top to be golden and the inside to be custardy and melted, not dry.

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

Original recipe: <https://chefmaniac.com/the-easiest-cheesiest-grilled-cheese-casserole-youll-ever-make/>