

# **Jalapeno Popper Grilled Cheese Sandwich:**

## **Ingredients for Jalapeno Popper Grilled Cheese Sandwich:**

**2 ounces cream cheese, softened:**

**1 tablespoon sour cream:**

**10 pickled jalapeno pepper slices, or to taste - chopped:**

**2 ciabatta sandwich rolls:**

**4 teaspoons butter:**

**8 tortilla chips, crushed:**

**1/2 cup shredded Colby-Monterey Jack cheese:**

## **Time Stats for Jalapeno Popper Grilled Cheese Sandwich:**

**Prepares in 10 minutes**

**Cook in 10 minutes**

**Ready In 20 minutes**

## **Directions for Jalapeno Popper Grilled Cheese Sandwich:**

**1. ) Combine the cream cheese, sour cream, and pickled jalapeno in a small bowl. Set aside. Preheat skillet over medium heat.**

**2. ) Slice each roll in half horizontally, then slice the rounded tops off the ciabatta rolls to make a flat top half. Spread 1 teaspoon butter on the doughy cut side of the bottom bun and 1 teaspoon butter on the now flattened top bun. Place half of the cream cheese mixture, half of the crushed chips, and half of the shredded cheese on the non-buttered side of the bottom bun. Place the top half of the bun on the sandwich and place the sandwich on the hot skillet. Repeat with the second sandwich.**

**3. ) Grill until lightly browned and flip over, about 3 to 5 minutes; continue grilling until cheese is melted and the second side is golden brown.**