

SERVINGS: 8 ROLL UPS

CRISPY BACON GRILLED CHEESE ROLL UPS

PREP TIME: 5 MINS COOK TIME: 7 MINS TOTAL TIME: 12 MINS

AUTHOR: HOLLY COURSE: DINNER

CUISINE: AMERICAN

KEYWORD: CRISPY BACON GRILLED CHEESE ROLL UPS

Goopy cheese all wrapped up in grilled bread and crispy bacon. These

Crispy Bacon Grilled Cheese Roll Ups are seriously heavenly!



PRINT RECIPE

INGREDIENTS

- 8 slices of bread , *crusts removed*
- 8 slices of cheese or 1 cup+ grated cheddar
- 8 slices precooked bacon
- 1/4 cup butter

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INSTRUCTIONS

1. Using a rolling pin, roll slices of bread flat.
2. Place one slice of cheese (or 2-3 tablespoons grated cheddar). Roll up bread & cheese. Wrap one slice of bacon around each roll securing with a toothpick.
3. Place in a pan over medium-low heat. Add a small spoonful of butter & using tongs, rub the rolls in the butter ensuring the bread edges are covered. Continue adding bits of butter and turning with tongs until all sides are browned and cheese is melted.
4. Serve immediately.

RECIPE NOTES

You can use cheese slices or real cheddar cheese in these roll ups with delicious results!

Nutritional information provided is an estimate and will vary based on cooking methods and brands of ingredients used.

This post first appeared on [Spend With Pennies](https://www.spendwithpennies.com/crispy-bacon-grilled-cheese-roll-ups/) and is a part of the [Spend With Pennies](https://www.spendwithpennies.com/crispy-bacon-grilled-cheese-roll-ups/) community.

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