

## Crunchy BBQ Cheeseburger Waffle Fries - The Ultimate Loaded Snack

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**OVEN**  
**425°F**

**TIME**  
**25 min**

**METHOD**  
**Slow cooker**

**PRINT**  
**Recipe Card**

### INGREDIENTS

1 lb ground beef  
1 cup BBQ sauce  
1 bag frozen waffle fries (about 20 oz)  
1 cup shredded cheddar cheese  
 $\frac{1}{2}$  cup diced onions  
 $\frac{1}{2}$  cup diced pickles  
... cup ketchup  
... cup mustard  
Salt and pepper, to taste  
Optional Add-Ins & Swaps:  
Add bacon bits or jalapeños for extra heat and crunch  
Use ground turkey or plant-based meat instead of beef  
Swap cheddar for pepper jack or a smoky gouda  
Drizzle with ranch or chipotle mayo for a saucy twist  
Instructions:  
Preheat oven Follow the baking instructions on the bag of waffle fries-typically 425°F.  
Cook the beef In a skillet over medium heat, cook ground beef until browned. Drain any excess grease.  
Add BBQ sauce Stir BBQ sauce into the cooked beef and simmer for a few minutes until thick and flavorful. Set aside.  
Bake the fries Spread waffle fries in a single layer on a baking sheet. Bake until crispy and golden,

about 20-25 minutes.

Assemble the loaded fries Remove fries from the oven. Top evenly with BBQ beef mixture, then sprinkle with cheddar cheese.

Melt the cheese Return the tray to the oven for 5-7 minutes, or until the cheese is melted and bubbly.

Top it off Remove from the oven and sprinkle with diced onions and pickles.

Mix your drizzle In a small bowl, stir together ketchup and mustard. Drizzle over the loaded fries.

Serve hot Season with salt and pepper, slice into portions (or not), and dig in!

Tips for Success:

Use convection bake or air fry setting for the crispiest fries

Don't overcrowd the tray-spread fries evenly for max crunch

Want crispier cheese edges? Broil for the last 1-2 minutes

For party prep: Keep beef warm in a small slow cooker, then assemble to serve

Serving Suggestions & Pairings:

Crockpot Nacho Dip for cheesy dipping fun

Sheet Pan Quesadillas to serve with or stack on the side

Blueberry Lemonade to cool down the rich, cheesy flavor

Cheesy Hot Dip Inspired by a Classic Sandwich to double the cheeseburger inspiration

Chocolate Chip Cookie Bites to finish on a sweet note

## DIRECTIONS

1. Preheat oven: Follow the baking instructions on the bag of waffle fries-typically 425°F.
2. Cook the beef: In a skillet over medium heat, cook ground beef until browned. Drain any excess grease.
3. Add BBQ sauce: Stir BBQ sauce into the cooked beef and simmer for a few minutes until thick and flavorful. Set aside.
4. Bake the fries: Spread waffle fries in a single layer on a baking sheet. Bake until crispy and golden, about 20-25 minutes.
5. Assemble the loaded fries: Remove fries from the oven. Top evenly with BBQ beef mixture, then sprinkle with cheddar cheese.
6. Melt the cheese: Return the tray to the oven for 5-7 minutes, or until the cheese is melted and bubbly.
7. Top it off: Remove from the oven and sprinkle with diced onions and pickles.
8. Mix your drizzle: In a small bowl, stir together ketchup and mustard. Drizzle over the loaded fries.
9. Serve hot: Season with salt and pepper, slice into portions (or not), and dig in!
10. Tips for Success: Use convection bake or air fry setting for the crispiest fries
11. Don't overcrowd the tray-spread fries evenly for max crunch
12. Want crispier cheese edges? Broil for the last 1-2 minutes
13. For party prep: Keep beef warm in a small slow cooker, then assemble to serve
14. Serving Suggestions & Pairings: Make it a full

comfort-food spread with:

15. Crockpot : Nacho Dip for cheesy dipping fun
16. Sheet : Pan Quesadillas to serve with or stack on the side
17. Blueberry : Lemonade to cool down the rich, cheesy flavor
18. Cheesy : Hot Dip Inspired by a Classic Sandwich to double the cheeseburger inspiration
19. Chocolate : Chip Cookie Bites to finish on a sweet note
20. Storage & Leftovers: Fridge: Store in an airtight container for up to 3 days
21. Reheat: Best reheated in a 400°F oven or air fryer for crispiness
22. Freeze: Not recommended once assembled-fries lose texture
23. More Recipes You'll Love: Looking for more loaded, cheesy party food? Try:
24. Cheesy : Hot Dip Inspired by a Classic Sandwich
25. Sheet : Pan Quesadillas

## TIPS FOR SUCCESS

Use convection bake or air fry setting for the crispiest fries Don't overcrowd the tray -spread fries evenly for max crunch Want crispier cheese edges?

Broil for the last 1-2 minutes For party prep: Keep beef warm in a small slow cooker , then assemble to serve

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

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