

Crispy Fries with Creamy Mushroom Sauce and Eggs - Your Next Comfort Obsession

A Loaded, Savory Comfort Food Mash-Up You'll Make Again and Again



OVEN
425°F

TIME
30 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

For the Fries:

4 medium russet potatoes (or 1 bag frozen fries)

2 tbsp oil

Salt & pepper, to taste

For the Mushroom Sauce:

1 tbsp butter

1 tbsp olive oil

$\frac{1}{2}$ cup diced onion

2 cloves garlic, minced

8 oz mushrooms, sliced (button or cremini)

1 tbsp flour

$\frac{1}{2}$ cup vegetable or chicken broth

$\frac{1}{2}$ cup heavy cream (or milk for a lighter version)

Salt & black pepper, to taste

... tsp thyme (optional)

For the Eggs:

2-4 eggs, fried or poached

Optional Toppings:

Grated Parmesan or shredded cheese

Chopped parsley or green onions

Chili flakes or hot sauce

DIRECTIONS

1. Prepare the Fries: Fresh Potatoes:
2. Slice into fries. Soak in cold water for 30 minutes.
3. Drain, pat dry, and toss with oil, salt, and pepper.
4. Bake at 425°F (220°C) for 30-40 minutes, flipping halfway, or air fry until crisp.
5. Frozen : Fries:
6. Cook as directed on the package for max crispness.
7. Make the Mushroom Sauce: In a skillet, heat butter and olive oil over medium heat.
8. Add onions and garlic. SautØ for 2-3 minutes until fragrant.
9. Stir in mushrooms. Cook until softened and browned (8-10 minutes).
10. Sprinkle in flour and stir to coat. Cook for 1 minute.
11. Gradually add broth, stirring constantly to avoid lumps.
12. Pour in cream and simmer until thickened.
13. Season with salt, pepper, and thyme (if using). Keep warm.
14. Cook the Eggs: Fry or poach eggs to your liking.
15. Season with salt and pepper. Runny yolks are highly recommended.
16. Assemble the Dish: Pile crispy fries onto plates or bowls.
17. Spoon the warm mushroom sauce generously over the fries.
18. Top with a fried or poached egg.
19. Sprinkle with : Parmesan, green onions, or chili flakes if desired.

SWAPS & NOTES

Use your favorite brand and crisp them up in the oven or air fryer.

Mushrooms : Cremini mushrooms add extra umami, but buttons work fine.

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

Original recipe: <https://chefmaniac.com/crispy-fries-with-creamy-mushroom-sauce-and-eggs-your-next-comfort-obsession/>

Milk : Cream gives it richness, milk makes it feel lighter.

Eggs : Fried eggs are easy and perfect for that runny yolk moment, but poached feels a little more elegant. ???