

Indulge in the Ultimate Nacho Fries Recipe: A Cheesy, Crispy Delight

What Makes Nacho Fries So Irresistible?



OVEN
425°F

TIME
25 min

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INGREDIENTS

For the Fries: 1 lb frozen French fries (or homemade fries) 1 tablespoon olive oil 1 teaspoon paprika 1 teaspoon garlic powder 1/2 teaspoon chili powder 1/2 teaspoon salt:

DIRECTIONS

1. Instructions:
2. Prepare the : Fries:
3. Preheat your oven to 425°F (or as directed for the frozen fries).
4. Toss the fries with olive oil, paprika, garlic powder, chili powder, and salt. Spread them on a baking sheet in a single layer.
5. Bake according to package instructions (usually 20-25 minutes) or until golden and crispy.
6. Make the : Cheese Sauce:
7. In a medium saucepan, melt the butter over medium heat. Stir in the flour and cook for 1 minute to form a roux.
8. Gradually whisk in the milk and cook, stirring constantly, until the mixture thickens (about 3-5 minutes).
9. Remove from heat and stir in shredded cheddar cheese until smooth. Add cayenne pepper for an extra kick.
10. Assemble the : Nacho Fries:
11. Arrange the crispy fries on a serving platter.
12. Drizzle the warm cheese sauce generously over the fries.
13. Add your favorite toppings like bacon, tomatoes, jalapeños, and green onions.
14. Serve and : Enjoy:
15. Serve immediately with sour cream on the side or as a drizzle on top.

