

## Cheesy Steak Fries - Loaded Pub-Style Comfort You Can Make at Home

Cheesy Steak Fries ?? - The Ultimate Loaded Snack



OVEN  
**430°F**

TIME  
**25 min**

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**Recipe Card**

SAVE  
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### INGREDIENTS

500g steak, thinly sliced (sirloin, flank, or ribeye works great)  
1 kg frozen fries  
2 cups shredded cheddar cheese  
Optional Garnishes:  
Chopped parsley  
Green onions  
Jalapeños, sour cream, or hot sauce

### DIRECTIONS

1. Bake the Fries:: Preheat your oven to 220°C (430°F).
2. Spread frozen fries in a single layer on a baking sheet.
3. Bake for 20-25 minutes, or until golden and crispy.
4. Cook the Steak:: While the fries bake, season the steak slices with salt and pepper.
5. Heat a skillet over medium-high heat.
6. Sear the steak in batches (don't overcrowd) for 3-5 minutes per side, until browned and cooked through.
7. Remove from heat and set aside.
8. Assemble & Melt:: Once the fries are golden, remove them from the oven.
9. Top with cooked steak slices, then sprinkle shredded cheddar generously over the top.
10. Return the tray to the oven for 5-7 minutes, until the cheese is melted and bubbly.
11. Garnish & Serve:: Top with chopped parsley or green onions if you like.
12. Serve hot - straight from the sheet pan or on a platter with forks, toothpicks, or your favorite dipping sauces.

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

Original recipe: <https://chefmaniac.com/cheesy-steak-fries-loaded-pub-style-comfort-you-can-make-at-home/>