

## Easy Homemade Taco Bell Nacho Fries (Crispy + Addictive!)

Taco Bell Nacho Fries Recipe ???



**OVEN**  
**425°F**

**TIME**  
**30 min**

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### INGREDIENTS

For the Fries:

2 large Russet potatoes, scrubbed and cut into fries

2 tbsp vegetable oil

1 tsp paprika

1/2 tsp garlic powder

1/2 tsp onion powder

1/2 tsp salt (or more to taste)

1/4 tsp cayenne pepper (optional, for extra kick)

For Dipping:

Nacho cheese dip, store-bought or homemade

Optional: hot sauce or sour cream for extra fun

### DIRECTIONS

1. **Slice and Soak (Optional but Recommended):** Cut potatoes into thin fries (about 1/4 inch thick).
2. Soak them in cold water for 30 minutes to remove excess starch for maximum crispiness.
3. Drain and pat completely dry with a kitchen towel.
4. **Season and Toss:** Preheat your oven to 425°F (220°C).
5. In a large bowl, toss the fries with oil, paprika, garlic powder, onion powder, salt, and cayenne (if using).
6. Spread evenly on a parchment-lined baking sheet. Make sure they're not crowded.
7. **Bake to Crispy Perfection:** Bake for 20 minutes, then flip and bake for another 10-15 minutes, or until golden brown and crispy.
8. For extra crispiness, broil on high for 1-2 minutes at the end-watch closely!
9. **Heat the Cheese Dip:** Warm your nacho cheese in a saucepan or microwave until smooth and creamy.
10. Optional: stir in a splash of milk or hot sauce for an extra velvety kick.
11. **Serve and Devour:** Plate your fries, sprinkle with a little extra salt if needed, and serve with a side of warm nacho cheese.
12. Dip, crunch, and enjoy!

### SWAPS & NOTES

Why I Love This Recipe Taco Bell's Nacho Fries are legendary, but making them at home lets you control the spice,

crispiness, and portion (though we never really stop at one portion, do we?).

You can even pair them with your favorite mains like Dorito Casserole or Walking Taco Bar.

Plus, these fries are oven-baked for a slightly healthier twist, and they come together with just a few pantry staples.

Slice and Soak (Optional but Recommended) Cut potatoes into thin fries (about 1/4 inch thick).

### TIPS FOR SUCCESS

Use Russet potatoes for the crispiest result-they hold their shape and texture well.

Dry your fries completely after soaking to avoid steam.

Season right after baking if you want a bigger flavor punch.

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

Original recipe: <https://chefmaniac.com/easy-homemade-taco-bell-nacho-fries-crispy-addictive/>