

These Birria Fries Are the Only App You'll Ever Need

Move over nachos, there's a new loaded legend in town. These



OVEN
400°F

TIME
7 min

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INGREDIENTS

Sour cream
Guacamole
Pickled red onions
Queso fresco

DIRECTIONS

1. **Bake the Fries:** Preheat oven to 400°F (200°C). Bake fries according to package directions until golden and crispy.
2. **Heat the Birria & Broth:** In a small saucepan, gently reheat the shredded birria beef with $\frac{1}{2}$ cup of the consommé to keep it juicy.
3. **Load It Up:** Once fries are ready, pile them onto a baking sheet or skillet. Top evenly with birria, shredded cheese, onions, jalapeños, and a sprinkle of cilantro.
4. **Melt & Crisp:** Return to the oven for 5-7 minutes, just until the cheese is melted and bubbly.
5. **Serve with Consommé:** Serve hot with a small bowl of warm consommé on the side for dunking. Don't skip it - it's what makes these fries unforgettable.

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

Original recipe: <https://chefmaniac.com/these-birria-fries-are-the-only-app-youll-ever-need/>