

Goopy Bacon Ranch Caesar Fries - Your New Favorite Snack Volcano

topped with gooey cheese and smoky bacon



OVEN
375°F

TIME
2 min

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INGREDIENTS

4 cups frozen fries, cooked until golden and crispy

6 strips bacon, cooked and crumbled

1 cup shredded mozzarella cheese

... cup ranch dressing

... cup Caesar dressing

? Swaps & Tips:

Fries: Use waffle fries, crinkle cuts, or curly fries for extra texture.

Cheese: Try pepper jack or a cheddar blend for spice.

Dressings: Use homemade dressings or spice up store-bought with cracked pepper, garlic, or herbs.

Make it spicy: Drizzle with buffalo sauce or sprinkle with red chili flakes.

??? Instructions:

Cook your fries: Prepare frozen fries according to package instructions-bake until golden and crispy.

Top with cheese: As soon as the fries come out, pile on shredded mozzarella while they're hot so it melts.

Add the bacon: Sprinkle cooked, crumbled bacon evenly over the cheesy fries.

Dress it up: Drizzle ranch and Caesar dressing all over the top-generously!

Serve immediately: Grab forks (or go hands-on) and dig in while it's hot, gooey, and glorious.

? Tips for Success:

Crispy fries are key: Bake directly on a sheet (not parchment) for the crunchiest base.

Layer for best results: Consider assembling on a cast iron skillet and broiling for 1-2 minutes to melt cheese fully.

Serve fast: These fries are best piping hot-don't let them sit too long!

? Serving Suggestions & Pairings:

This Beer Cheese Dip for dipping or pouring over the top

Cheesy Chicken Sliders with Marinara Garlic Butter for a heavy-hitter game night pairing

This Crockpot Nacho Dip to round out your indulgent trio

These Totchos for a tater tot twist on the same vibe

This Cheesy Hot Dip for an ooey-gooley side dish that won't last long

? Storage & Leftovers:

Fridge: Store in an airtight container for up to 2 days.

Reheat: Re-crisp in the oven at 375°F for 10 minutes. Add fresh dressing before serving.

? More Recipes You'll Love:

These Totchos

This Beer Cheese Dip

These Chicken Sliders with Marinara Garlic Butter

Final Thoughts:

DIRECTIONS

1. Cook your fries: Prepare frozen fries according to package instructions-bake until golden and crispy.
2. Top with cheese: As soon as the fries come out, pile on shredded mozzarella while they're hot so it melts.
3. Add the bacon: Sprinkle cooked, crumbled bacon evenly over the cheesy fries.
4. Dress it up: Drizzle ranch and Caesar dressing all over the top-generously!
5. Serve immediately: Grab forks (or go hands-on) and dig in while it's hot, gooey, and glorious.
6. ? Tips for Success: Crispy fries are key: Bake directly on a sheet (not parchment) for the crunchiest base.
7. Layer for best results: Consider assembling on a cast iron skillet and broiling for 1-2 minutes to melt cheese fully.
8. Serve fast: These fries are best piping hot-don't let them sit too long!
9. ? Serving Suggestions & Pairings: These fries are the perfect party starter, side, or shareable snack. Make it a full snack spread with:
10. This : Beer Cheese Dip for dipping or pouring over the top
11. Cheesy : Chicken Sliders with Marinara Garlic Butter for a heavy-hitter game night pairing
12. This : Crockpot Nacho Dip to round out your indulgent trio
13. These : Totchos for a tater tot twist on the same vibe
14. This : Cheesy Hot Dip for an ooey-gooley side dish that won't last long

15. ? Storage & Leftovers: Pro tip: This dish is best devoured fresh. But if you have leftovers:
16. Fridge: Store in an airtight container for up to 2 days.
17. Reheat: Re-crisp in the oven at 375°F for 10 minutes. Add fresh dressing before serving.
18. ? More Recipes You'll Love: Can't get enough gooey, bold snacks? Try:
19. These : Totchos
20. This : Beer Cheese Dip
21. These : Chicken Sliders with Marinara Garlic Butter
22. Final Thoughts: Gooey Bacon Ranch Caesar Volcano Fries are the kind of indulgence that's worth every bite-messy, melty, salty, and full of explosive flavor. They're a party in a pan and guaranteed to disappear in minutes.
23. Craving them yet? Whip up a batch and tag @chefmaniac with your version. We'd love to see your fry volcano erupt!

TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/goeey-bacon-ranch-caesar-fries-your-new-favorite-snack-volcano/>