

## These Loaded Bacon Elote Fries Are My Ultimate Comfort Food

The Perfect Party Appetizer:



**OVEN**  
**425°F**

**TIME**  
**30 min**

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**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

- 1 bag (2 lbs) frozen french fries (steak fries or crinkle-cut work well)
- 6 strips bacon, cooked and crumbled
- 1 ½ cups shredded melting cheese (like Monterey Jack, cheddar, or a Mexican blend)
- 1 can (15 oz) sweet corn, drained very well
- ... cup mayonnaise
- 2 tbsp Mexican crema or sour cream
- ... cup crumbled cotija cheese, plus more for garnish
- 2 tbsp finely chopped fresh cilantro, plus more for garnish
- 1 tbsp fresh lime juice
- ¼ tsp chili powder, plus more for garnish
- 1 small clove garlic, minced (optional)

#### Swaps and Notes:

**The Fries:** I recommend a thicker cut of fry, like steak fries or crinkle-cut, because they provide a sturdy base for all the toppings. Tater tots are also a fantastic substitute to make Elote Totchos!

**The Corn:** For an extra layer of authentic flavor, char the corn in a dry, hot skillet for a few minutes before mixing it into the elote topping. This gives it a delicious smoky taste.

**The Cheese:** This recipe uses two types of cheese for a reason! The shredded melting cheese (like Monterey Jack) gives you that irresistible cheese pull. The cotija cheese is a salty, crumbly Mexican

cheese that adds a sharp, tangy flavor but doesn't melt in the same way. It's essential for that true elote taste.

**The Bacon:** The easiest, cleanest way to make crispy bacon is to bake it! Lay the strips on a foil-lined baking sheet and cook them in the same oven as the fries until they reach your desired crispiness.

**How to Make Loaded Bacon Elote Fries:**

**Bake the Fries:** Preheat your oven according to the directions on the package of fries (usually around 425°F / 220°C). Spread the fries in a single, even layer on a large baking sheet. Bake until golden brown and crispy, flipping them halfway through.

**Make the Elote Topping:** While the fries are baking, prepare the elote corn mixture. In a medium bowl, combine the well-drained corn, mayonnaise, Mexican crema (or sour cream), crumbled cotija cheese, chopped cilantro, lime juice, chili powder, and minced garlic (if using). Stir everything together until it's well combined.

**Assemble the Fries:** Once the fries are crispy, remove them from the oven but keep the oven on. Use a spatula to push the fries together into a slightly more compact pile on the baking sheet.

**Load 'em Up:** Sprinkle the shredded melting cheese evenly over the hot fries. Spoon the elote corn mixture over the cheese, spreading it out. Finally, top everything with the crumbled crispy bacon.

**The Final Melt:** Return the baking sheet to the hot oven for another 5-7 minutes, just until the shredded cheese is completely melted, gooey, and bubbly.

**Garnish and Serve:** Carefully remove the platter of fries from the oven. Garnish with an extra sprinkle of cotija cheese, another dash of chili powder, and some more fresh cilantro. Serve immediately while hot!

**Tips for Success:**

**Start with Crispy Fries:** The foundation of this dish is a crispy fry. Don't pull them from the oven early! They need to be sturdy enough to hold up to the delicious, heavy toppings.

**Drain Your Corn Well:** If you're using canned corn, make sure it is drained thoroughly. Excess water can make your topping runny and your fries soggy.

**Don't Crowd the Pan:** When first baking the fries, give them space on the baking sheet. This allows them to crisp up instead of steam.

**Eat Immediately:** Loaded fries are a dish best served hot and fresh from the oven. Gather your friends and dig in right away for the best experience.

**More Party Food Favorites You'll Love:**

These Totchos Are My Favorite Party Food Hack (Tater Tot Nachos!): If you love this recipe, the Tater Tot version is your next logical step into comfort food heaven.

These Sheet Pan Quesadillas Are My Favorite Way to Feed a Crowd Fast: Another cheesy, easy, Mexican-inspired winner that's perfect for sharing.

This Crockpot Nacho Dip is the Reason I Never Have Leftovers: Set it and forget it with this unbelievably cheesy and meaty dip.

This Dorito Casserole is My Favorite Weeknight Dinner Shortcut: Get your crunchy, cheesy fix with this fun and delicious casserole.

This Beer Cheese Dip is My Favorite Party Starter: The perfect cheesy dip for any get-together.

Final Thoughts:

## DIRECTIONS

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- 6.** Garnish and : Serve: Carefully remove the platter of fries from the oven. Garnish with an extra sprinkle of cotija cheese, another dash of chili powder, and some more fresh cilantro. Serve immediately while hot!
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11. **More Party Food Favorites You'll Love:** If you're a fan of over-the-top, crowd-pleasing snacks, you've come to the right place. Here are a few more must-make recipes:
12. **These : Totchos Are My Favorite Party Food Hack (Tater Tot Nachos!):** If you love this recipe, the Tater Tot version is your next logical step into comfort food heaven.
13. **These : Sheet Pan Quesadillas Are My Favorite Way to Feed a Crowd Fast:** Another cheesy, easy, Mexican-inspired winner that's perfect for sharing.
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16. **This : Beer Cheese Dip is My Favorite Party Starter:** The perfect cheesy dip for any get-together.
17. **Final Thoughts:** These Loaded Bacon Elote Fries are more than just a snack; they are an event. They're a celebration of flavor, texture, and pure, unapologetic indulgence. It's the kind of food that makes people happy. So next time you're looking for the ultimate shareable comfort food, look no further.
18. **Did you make them? Did you add your own twist? I'd love to hear about it in the comments below! And don't forget to follow ChefManiac for more recipes that are guaranteed to be a hit.**

## SWAPS & NOTES

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## TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/these-loaded-bacon-elote-fries-are-my-ultimate-comfort-food/>