

## Loaded Bacon Cheese Fries: The Ultimate Game Day Appetizer

Here's what you'll need to create these irresistible Loaded Bacon Cheese Fries:



**OVEN**  
**400°F**

**TIME**  
**20-25 min**

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**SAVE**  
**PDF**

### INGREDIENTS

1 (28-32 ounce) bag frozen crinkle-cut or shoestring French fries  
8-10 slices bacon, cooked crispy and crumbled  
2 cups shredded cheddar cheese (sharp or mild, your preference)  
1 cup shredded Monterey Jack cheese (for extra meltiness)  
Optional Garnishes: Sliced green onions or chives, sour cream, ranch dressing

### DIRECTIONS

1. Let's get these loaded fries to the table!
2. Prepare : Oven & Fries: Preheat your oven to 400°F (200°C). Arrange the frozen French fries in a single layer on a large baking sheet. Do not overcrowd the pan, as this can lead to soggy fries. If necessary, use two baking sheets.
3. Bake : Fries: Bake the fries according to package directions, usually 20-25 minutes, flipping halfway through, until they are golden brown and crispy.
4. Cook : Bacon: While the fries are baking, cook your bacon in a skillet until extra crispy. Transfer to a paper towel-lined plate to drain excess grease, then crumble once cooled.
5. Add : Cheese & Bake Again: Once the fries are crispy, remove the baking sheet from the oven. Evenly sprinkle both the shredded cheddar cheese and Monterey Jack cheese over the hot fries.
6. Melt : Cheese: Return the baking sheet to the oven and bake for another 5-8 minutes, or until the cheese is completely melted and bubbly. Watch carefully to prevent burning.
7. Load & : Serve: Remove the fries from the oven. Immediately sprinkle the crumbled crispy bacon evenly over the melted cheese. If desired, garnish with sliced green onions or chives.
8. Serve : Hot: Transfer the loaded fries directly to a serving platter or individual plates. Serve immediately with optional sour cream or ranch dressing on the side.

## SWAPS & NOTES

**Fries:** While I love crinkle-cut for their crisp edges and ability to hold toppings, shoestring, steak fries, or even waffle fries work beautifully.

For a fun twist, consider using tater tots and making Totchos (Tater Tot Nachos) for the Win! .

**Bacon:** Cook your bacon extra crispy so it crumbles nicely.

You can also use pre-cooked bacon bits for convenience, but freshly cooked bacon offers superior flavor.

### TIPS FOR SUCCESS

**Crispy Fries First:** The key to great loaded fries is a crispy base.

Make sure your fries are golden and crunchy before adding the cheese.

**Single Layer:** For maximum crispness, avoid piling up the fries on the baking sheet.

**Freshly Shredded Cheese:** This makes a huge difference in how smoothly and evenly your cheese melts.

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

Original recipe: <https://chefmaniac.com/loaded-bacon-cheese-fries-the-ultimate-game-day-appetizer/>