

Cheesesteak Taco Fries: A Bold Fusion Snack

The Fusion Phenomenon: Fries as a Canvas



OVEN
400°F

TIME
20-25 min

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INGREDIENTS

1 (28-32 ounce) bag frozen crinkle-cut or shoestring French fries
1 tablespoon olive oil
1 lb shaved beef steak (like steak-ums, or thinly sliced sirloin/ribeye)
1 medium onion, thinly sliced
1 large bell pepper (any color), thinly sliced (optional, for classic cheesesteak flavor)
1 teaspoon garlic powder
1/2 teaspoon salt
1/4 teaspoon black pepper
1/2 cup beef broth
1 cup shredded Monterey Jack cheese (or Provolone)
1 cup shredded cheddar cheese
For Taco Toppings: 1/2 cup salsa
1/2 cup sour cream or Mexican crema
1/4 cup chopped fresh cilantro
1/4 cup sliced jalapeños (fresh or pickled, optional)
Optional: A few crushed tortilla chips for extra crunch

DIRECTIONS

1. Let's assemble this bold fusion snack!
2. Bake the : Fries: Preheat your oven to 400°F (200°C). Arrange the frozen French fries in a single layer on a large baking sheet. Bake according to package directions (usually 20-25 minutes), flipping halfway through, until they are golden brown and crispy.
3. Cook : Cheesesteak Filling: While the fries bake, heat the olive oil in a large skillet over medium-high heat. Add the thinly sliced onion and bell pepper (if using). Sautø for 5-7 minutes until softened.
4. Add : Beef & Seasonings: Add the shaved beef to the skillet. Cook, breaking it up with a spoon or spatula, until browned and cooked through (about 3-5 minutes). Season with garlic powder, salt, and black pepper.
5. Simmer & : Add Broth: Pour in the beef broth, scraping up any browned bits from the bottom of the pan. Let it simmer for 2-3 minutes until most of the broth has evaporated, leaving a flavorful, slightly saucy meat mixture. Remove from heat.
6. Assemble & : Melt Cheese: Once the fries are crispy, remove the baking sheet from the oven. Pile the cooked cheesesteak mixture evenly over the hot fries. Generously sprinkle both the shredded Monterey Jack and cheddar cheeses over the meat and fries.
7. Final : Bake: Return the baking sheet to the oven and bake for another 5-8 minutes, or until the cheese is completely melted and bubbly.
8. Load with : Taco Toppings: Remove the fries from the oven. Immediately spoon dollops of salsa and sour cream (or crema) over the melted cheese and meat. Sprinkle generously with fresh chopped cilantro and sliced jalapeños (if using).

9. **Serve :** Hot: Transfer the loaded Cheesesteak Taco Fries to a large platter or individual plates. Serve immediately as a fantastic appetizer or a fun meal!

SWAPS & NOTES

Fries: Crinkle-cut or shoestring fries work best for maximum surface area to hold toppings.

Waffle fries or even tater tots (check out my Totchos for the Win!) can also be a fun base.

Shaved Beef: Look for "shaved steak" at your butcher or in the frozen section.

If unavailable, thinly slice steak (like sirloin or ribeye) against the grain and chop it roughly.

TIPS FOR SUCCESS

Crispy Fry Base: Ensure your fries are cooked until very crispy before loading them.

A soggy base is a no-go for loaded fries.

Don't Overcrowd: Whether it's the fries on the baking sheet or the beef in the skillet, give everything space to cook evenly and get a nice sear.

Thinly Slice Veggies & Beef: This allows them to cook quickly and integrate seamlessly into the "cheesesteak" texture.

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

Original recipe: <https://chefmaniac.com/cheesesteak-taco-fries-a-bold-fusion-snack/>