

Loaded Bacon and Cheese Fries: Your Ultimate Indulgence

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LOADED BACON AND CHEESE FRIES

TIME
15-25 min

METHOD
Air fryer

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INGREDIENTS

1 lb of frozen French fries (your favorite cut!)
8 slices of bacon, cooked and crumbled
1 cup of shredded cheddar cheese
1/2 cup of sour cream
1/4 cup of chopped green onions
Salt and pepper to taste

DIRECTIONS

- 1.** Preheat the : Oven: Preheat your oven according to the instructions on your package of frozen French fries. Different brands and cuts may vary, so always check the packaging.
- 2.** Bake the : Fries: Spread the frozen French fries out in a single layer on a large baking sheet. This ensures they cook evenly and get nice and crispy. Bake according to the package instructions until they are golden brown and perfectly crispy. This usually takes around 15-25 minutes.
- 3.** Add : Bacon and Cheese: Once the fries are cooked, remove the baking sheet from the oven. Evenly sprinkle the crumbled bacon and shredded cheddar cheese over the hot fries.
- 4.** Melt the : Cheese: Place the baking sheet back in the oven for an additional 5-10 minutes, or until the cheese is completely melted and bubbly. Keep an eye on it to prevent burning.
- 5.** Finish with : Toppings: Remove the loaded fries from the oven. Dollop generously with sour cream and sprinkle with the chopped green onions.
- 6.** Season and : Serve: Season with salt and pepper to taste. Serve your Loaded Bacon and Cheese Fries hot and enjoy immediately as an indulgent snack or a fantastic side dish!

SWAPS & NOTES

French Fries: While frozen French fries are convenient, you can certainly use homemade fries if you prefer.

Waffle fries or crinkle-cut fries also work wonderfully here, providing more nooks and crannies for the toppings!

Bacon: Make sure your bacon is crispy!

You can cook it in a skillet, in the oven, or even in an air

fryer.

TIPS FOR SUCCESS

Don't Crowd the Pan: Spreading the fries in a single layer is crucial for crispiness.

If they're piled up, they'll steam instead of fry.

Crispy Bacon is Key: Make sure your bacon is very crispy before crumbling.

That texture contrast against the soft fries and melted cheese is what makes this dish shine.

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

Original recipe: <https://chefmaniac.com/loaded-bacon-and-cheese-fries-your-ultimate-indulgence/>