

## Loaded Bacon Chili Cheese Fries: Your Ultimate Comfort Food Fix

Loaded Bacon Chili Cheese Fries



OVEN  
**425°F**

TIME  
**3-5 min**

PRINT  
**Recipe Card**

SAVE  
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### INGREDIENTS

- 1 bag (around 28-32 oz) frozen french fries
- 1 lb ground beef (80/20 or 90/10 lean)
- 1 (15 oz) can prepared chili (with or without beans, your preference)
- 1 cup shredded cheddar cheese
- 1/2 cup cooked and crumbled bacon
- 1/4 cup chopped green onions
- Salt and pepper to taste

### DIRECTIONS

- 1. Get : Those Fries Crispy:** Preheat your oven to the temperature specified on your frozen french fries package (usually around 400-425°F or 200-220°C). Arrange the fries in a single layer on a large baking sheet. Cook them according to the package instructions until they are crispy and golden brown. This initial crispness is essential!
- 2. Cook the : Beef:** While the fries are cooking, grab a large skillet. Place it over medium heat and add the ground beef. Cook the beef, breaking it up into small, even pieces with a spoon, until it's no longer pink and completely browned. Drain off any excess grease.
- 3. Heat the : Chili:** Add the entire can of prepared chili to the cooked ground beef in the skillet. Stir everything together well, and let it simmer for a few minutes until the chili mixture is thoroughly heated through.
- 4. Assemble the : First Layer:** Once the fries are perfectly cooked, remove them from the oven. Carefully transfer them to a large, oven-safe serving platter or a clean baking sheet (if your fries were on parchment, you can often just slide them over).
- 5. Load 'em Up:** Spoon the hot chili mixture evenly over the crispy french fries, making sure to spread it out so every fry gets some chili goodness.
- 6. Cheese : Please!** Generously sprinkle the shredded cheddar cheese over the top of the chili layer.
- 7. Melt the : Cheese:** Place the platter back into the preheated oven (no need to change the temperature from what you cooked the fries at) for just a few minutes, typically 3-5 minutes, or until the cheese is beautifully melted and bubbly. Watch it closely to

prevent burning.

8. Final : Touches: Carefully remove the platter from the oven. Now for the bacon! Sprinkle the cooked and crumbled bacon generously over the melted cheese.
9. Garnish & : Serve: Finish by garnishing with the chopped green onions. Season with a little extra salt and pepper to taste, if desired. Serve immediately while everything is hot and gooey, and enjoy your amazing Loaded Bacon Chili Cheese Fries!

## SWAPS & NOTES

: it's incredibly flavorful, wonderfully comforting, and surprisingly easy to throw together.

The texture contrast between the crisp fries and the warm, meaty chili and melted cheese is just perfect.

Plus, the addition of bacon takes it to a whole new level of indulgence.

It's the kind of dish that brings smiles to faces and quickly disappears, making it a guaranteed crowd-pleaser every single time.

## TIPS FOR SUCCESS

**Don't Overcrowd:** Give your fries plenty of space on the baking sheet to ensure they get crispy, not soggy.

**Crispiness is Key:** The success of this dish relies on crispy fries.

**Don't undercook them in the first step.**

**Hot Chili:** Make sure your chili mixture is hot when you add it to the fries; this helps melt the cheese quickly in the oven.

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

Original recipe: <https://chefmaniac.com/loaded-bacon-chili-cheese-fries-your-ultimate-comfort-food-fix/>