

## Ultimate Loaded French Fries with Cheese and Bacon

Loaded French Fries with Cheese and Bacon



**OVEN**  
**425°F**

**TIME**  
**20 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

1 (28-ounce) bag frozen french fries (waffle, crinkle-cut, or steak fries work great)  
8 slices bacon, cooked crisp and crumbled  
2 cups shredded cheddar cheese, or a cheddar-jack blend  
1/4 cup green onions, thinly sliced

Optional Toppings:

Sour cream or ranch dressing

Sliced jalapeños

Ketchup or a spicy aioli

Swaps and Notes:

**Fries:** While I'm using frozen fries for convenience, you can absolutely make your own from scratch. For frozen fries, choose a thicker cut—they hold up to the toppings better.

**Cheese:** Shredded cheddar is a classic for a reason, but feel free to experiment. Pepper Jack would add a nice kick, or you could use a three-cheese blend. For the best melt, I highly recommend shredding a block of cheese yourself rather than using pre-shredded varieties.

**Bacon:** A thick-cut bacon will give you a heartier flavor and texture. You can cook it in a skillet, but baking it on a sheet pan is an easy, low-mess method.

**Green Onions:** The green onions add a fresh, sharp bite that cuts through the richness of the cheese and bacon. Don't skip them!

#### Step-by-Step Instructions:

**Preheat the Oven:** Preheat your oven to the temperature specified on your frozen french fry package, typically around 425°F (220°C).

**Cook the Bacon:** While the oven preheats, cook your bacon. I like to lay the strips on a foil-lined baking sheet and bake at 400°F (200°C) for 15-20 minutes, or until crispy. Once cooked, let it cool on a paper towel-lined plate before crumbling.

**Bake the Fries:** Spread the frozen french fries in a single, even layer on a large baking sheet. This is crucial for getting them crispy. Follow the package directions for cooking time, usually about 20-25 minutes.

**Assemble the Loaded Fries:** Once the fries are golden and crispy, remove the baking sheet from the oven. Sprinkle the shredded cheese evenly over the hot fries, then scatter the crumbled bacon over the top.

**Melt the Cheese:** Place the baking sheet back in the oven and turn on the broiler. Broil for 1-2 minutes, watching it very closely. You want the cheese to be melted and bubbly, but not burned.

**Garnish and Serve:** Remove the fries from the oven. Sprinkle the fresh, thinly sliced green onions over the top. If you're using optional toppings, now is the time to add them. Serve immediately while the cheese is still hot and gooey.

#### Tips for Success:

**Don't Overcrowd the Pan:** For crispy fries, you need to give them space. If your baking sheet is too small, use two or cook them in batches.

**Hot Surface:** For extra crispy fries, let your baking sheet heat up in the oven for a few minutes before you add the fries. This helps to sear the fries as soon as they hit the pan.

**Watch the Broiler:** The broiler can go from perfect to burned in a flash. Stay right by the oven and watch the cheese melt.

**Serve Immediately:** Loaded fries are best eaten as soon as they're ready. As they sit, the fries can get soggy from the toppings.

#### Serving Suggestions and Pairings:

#### Nutritional Information (per serving, approximate):

Calories: 600 kcal

Carbohydrates: 45g

Protein: 25g

Fat: 35g

Saturated Fat: 15g

Cholesterol: 60mg

Sodium: 950mg

Fiber: 5g

## DIRECTIONS

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11. Serving Suggestions and Pairings: Loaded fries are a party food hack, and they're the star of the show. You can serve them as an appetizer alongside other crowd-pleasing snacks like crockpot nacho dip or totchos. For a fun, interactive dinner, serve them as part of a meal with a build-your-own topping bar, much like my walking taco bar.
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20. Sugar: 1g
21. Disclaimer: Nutritional values are estimates and can vary based on specific ingredients and portion sizes.
22. Storage and Leftover Tips: Loaded fries are best eaten fresh. However, if you have leftovers, they can be stored in an airtight container in the refrigerator for up to 1 day. To reheat, the best method is to pop them in an air fryer or a hot oven (350°F / 175°C) until crispy and heated through. Microwaving is not recommended as it will make them soggy.
23. More Recipes You'll Love: If you're a fan of these easy, crowd-pleasing comfort foods, you might also enjoy these other recipes:
24. This : Dorito Casserole is my favorite weeknight dinner shortcut
25. These : Sheet Pan Quesadillas are my favorite way to feed a crowd fast

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

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