

Louisiana Voodoo Fries That Bring Bold Cajun Heat and Loaded Comfort

And honestly, loaded fries always feel like a good idea.



OVEN
425°F

TIME
30 to 40 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

Main Ingredients:

- 4 large potatoes
- 1 cup shredded cheddar cheese
- 1/2 cup cooked and crumbled bacon
- 1/4 cup chopped green onions

Seasonings:

- 1 tablespoon paprika
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1/2 teaspoon cayenne pepper
- Salt and pepper, to taste

Sauce Ingredients:

- 1/2 cup mayonnaise
- 2 tablespoons sriracha
- 1 tablespoon honey
- 1 teaspoon paprika

DIRECTIONS

1. Preheat your oven to 425°F. Line a baking sheet with parchment paper or lightly grease it.
2. Wash and peel the potatoes if desired, then cut them into fry-shaped strips. Try to keep the pieces similar in size so they cook evenly.
3. Pat the potatoes dry with paper towels. This helps them crisp up better in the oven.
4. Toss the potatoes with paprika, garlic powder, onion powder, cayenne pepper, salt, and black pepper. Add a light drizzle of oil if needed to help the seasoning coat evenly.
5. Spread the fries in a single layer on the prepared baking sheet.
6. Bake for 30 to 40 minutes, flipping halfway through, until the fries are golden and crisp.
7. While the fries bake, make the sauce by whisking together the mayonnaise, sriracha, honey, garlic powder, and paprika until smooth.
8. Once the fries are fully cooked, transfer them to an oven-safe platter or leave them on the baking sheet. Sprinkle the shredded cheddar cheese over the hot fries.
9. Return to the oven for 2 to 4 minutes, just until the cheese is melted.
10. Remove from the oven and top with crumbled bacon and chopped green onions.
11. Drizzle the voodoo sauce over the top or serve it on the side for dipping.
12. Serve immediately while hot and crispy.

SWAPS & NOTES

Russet potatoes are the best choice here because they crisp up beautifully and give you that classic fry texture.

If you want a shortcut, frozen fries can absolutely be used, then seasoned after baking.

Cheddar brings a sharp, melty finish, but a cheddar-jack blend works nicely too if you want a little extra richness.

Adjust the cayenne and sriracha based on your heat preference.

TIPS FOR SUCCESS

Dry the potatoes well before seasoning.

Moisture is the enemy of crispy fries.

If the fries are too close together, they will steam instead of crisp.

Serve right away after adding the toppings.

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

Original recipe: <https://chefmaniac.com/louisiana-voodoo-fries-that-bring-bold-cajun-heat-and-loaded-comfort/>