

Loaded Steakhouse Fries with Spicy Ranch: The Ultimate Comfort Food Experience

When it comes to comfort food, it doesn't get better than



OVEN
425°F

TIME
3-4 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 lb frozen steak fries (or homemade fries, if preferred)
- 8 oz steak (sirloin, ribeye, or your favorite cut)
- 1 cup shredded cheddar cheese
- 1/2 cup cooked bacon, crumbled
- 1/4 cup green onions, chopped
- 1/4 cup sour cream
- 1/4 cup ranch dressing
- 1-2 tsp hot sauce (adjust to taste)
- 1/4 tsp garlic powder
- 1/4 tsp smoked paprika
- Salt and pepper to taste
- Cooking oil (as needed for frying steak)

Instructions:

Prepare the Fries: Cook the steak fries according to package instructions, ensuring they're golden and crispy. If making fries from scratch, slice potatoes, toss with oil and seasoning, and bake at 425°F (220°C) until crispy.

Cook the Steak: Season the steak with salt, pepper, garlic powder, and smoked paprika. Heat a skillet over medium-high heat with a little cooking oil. Sear the steak for 3-4 minutes per side (for medium rare), or adjust cooking time to your preferred doneness. Let the steak rest for 5 minutes, then slice into bite-sized pieces.

Prepare the Spicy Ranch: In a small bowl, mix ranch dressing, sour cream, hot sauce, and a pinch of

smoked paprika. Adjust the spice level by adding more hot sauce if desired.

Assemble the Loaded Fries:Place the cooked fries on a large serving platter or baking sheet. Top with the steak pieces, crumbled bacon, and shredded cheddar cheese. Place under the broiler for 1-2 minutes, just until the cheese melts.

Add Finishing Touches:Drizzle the spicy ranch over the loaded fries and sprinkle with chopped green onions for a fresh pop of flavor.

Serve & Enjoy:Serve immediately and watch these loaded steakhouse fries disappear-they're a guaranteed hit!

Pro Tips for Perfect Loaded Fries:

Use a High-Quality Steak: A good cut of steak, like ribeye or sirloin, adds an extra layer of richness to this dish.

Crispier Fries: For ultra-crispy fries, use an air fryer or double-fry your potatoes.

Customize the Heat: Adjust the level of hot sauce in the ranch to suit your taste buds. Add jalapeños for an extra spicy kick.

Why This Recipe is a Must-Try:

DIRECTIONS

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10. Why This Recipe is a Must-Try: Loaded Steakhouse Fries with Spicy Ranch are the ultimate way to elevate a simple plate of fries into a restaurant-quality dish. Whether you're hosting game night or indulging in a weekend treat, this recipe delivers bold flavors and satisfying textures in every bite.
11. Give this recipe a try, and let me know how it turns out! Don't forget to visit I Wuv Cooking for more delicious ideas.

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

Original recipe: <https://chefmaniac.com/loaded-steakhouse-fries-with-spicy-ranch-the-ultimate-comfort-food-experience/>