

Loaded Bacon Cheeseburger Nacho Fries: A Snack to Savor

Take your love for fries, burgers, and nachos to the next level with these



OVEN
400°F

TIME
30 min

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INGREDIENTS

- 1 bag frozen fries
- 1 lb ground beef
- 1 cup shredded cheddar cheese
- 1 cup shredded mozzarella cheese
- 1/2 cup cooked bacon, crumbled ?
- 1/2 cup diced tomatoes
- 1/2 cup pickles, diced
- 1/2 cup onions, diced
- 1 tbsp ketchup
- 1 tbsp mustard
- Salt and pepper, to taste

Instructions:

Cook the Fries: Prepare the frozen fries according to the package instructions. Once cooked, set aside to cool slightly.

Cook the Ground Beef: In a skillet over medium heat, cook the ground beef until browned. Add salt, pepper, ketchup, and mustard, stirring to combine. Cook for another 2-3 minutes, then remove from heat.

Assemble the Nacho Fries: On a baking sheet, spread the cooked fries in an even layer. Top with the ground beef, shredded cheddar, shredded mozzarella, and crumbled bacon.

Melt the Cheese: Place the baking sheet in a preheated oven at 400°F (200°C) and bake for 5-7 minutes, or until the cheese is melted and bubbly.

Add Fresh Toppings: Once out of the oven, sprinkle the fries with diced tomatoes, pickles, and onions.

Serve and Enjoy: Serve warm with your favorite dipping sauces, such as ranch or more ketchup and mustard.

Tips for Success:

Customize the Toppings: Add jalapeños, avocado, or even a drizzle of BBQ sauce for extra flavor.

Use Fresh Fries: If you prefer homemade, cut and fry fresh potatoes for an even crispier base.

Make It Vegetarian: Swap the beef and bacon for plant-based alternatives for a veggie-friendly version.

Why It's a Must-Try:

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9. **Make : It Vegetarian:** Swap the beef and bacon for plant-based alternatives for a veggie-friendly version.
10. **Why It's a Must-Try:** These Loaded Bacon Cheeseburger Nacho Fries are everything you love about comfort food rolled into one dish. They're crispy, cheesy, savory, and packed with classic burger flavors in every bite.

Whether you're hosting friends or treating yourself, this is one snack you'll make again and again.

11. For more recipes like this, check out I: WuvCooking and bring creative, delicious dishes to your table!

TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/loaded-bacon-cheeseburger-nacho-fries-a-snack-to-savor/>