

CHILI CHEESE FRIES - EZ

F EASY

Last Modified: 04/20/2018

PREP: 5 Min
COOK: 30 Min
STOVETOP & OVEN

VEGETABLES

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
1	Bag	Frozen French Fries (Your Choice)	Cooked
1	Can	Chili (Your choice)	Hot
1	Jar	Cheese Sauce (Your Choice)	Hot

OPTIONAL TOPPINGS

	Raw Onions (Yellow / Red / White / Sweet)	Fine Diced
	Green Onions (Greens and / Or Whites)	Thin Sliced
	Sour Cream	Room Temp
	Canned Diced Tomatoes	Drained
	Avocado	Sliced
	Parsley Leaves	Chopped
	Chives	Thin Sliced
	Salsa	Room Temp
	Sriracha Sauce	Room Temp
	Salsa	Room Temp
	Canned Green Chilies	Drained
	Colored / Green Peppers	Diced
	Fresh Chili Peppers (Poblano / Jalapeno /	Sliced
	Scanned Sliced Black Olives	Drained

PREPARATION

FACTOID	There are almost as many Chili Cheese Fry Recipes as there are diners in America, most making use of frozen French Fries. This Recipe uses 100 % over the counter ingredients (See: Chili Cheese Fries Recipe for a scratch Recipe).
TOOLS	1) Aluminum Half Sheet Pan 2) 2 Small Sauce Pans & Lids
PREP	DISH N/A
1	FRENCH FRIES: Select Any type of Frozen French Fries you like. I usually use Fries with the peels still on them. Cook them according to package directions.
2	CHILI: Select any canned Chili you like (Beans / No Beans, etc.). I usually use Wolf Brand No Beans Chili. While the Fries are cooking, heat it on the stovetop. & cover to keep hot until ready to serve.
3	CHEESE SAUCE: Select any Cheese Sauce you like. I usually use either Cheez Whiz or Velveeta Cheese Sauce packets. While the Fries are cooking, heat it on the stovetop. & cover to keep hot until ready to serve.
SERVE	Place a generous portion of French Fries on a plate, top with Chili, Cheese Sauce and any optional Ingredients you can think of. Serve while hot with plenty of napkins.