Loaded Bacon Cheese Fries
with Scallions

⏱ 50min   🍴 2 Servings

Whether you like your fries crispy or soft, thick or thin, simply salted or spiced, we can all agree on one thing: The best fries are smothered in cheese, bacon, and scallions. Serve up these fries as the ultimate indulgent snack, or as a side to a meal that'll blow everyone's socks off. We've got you covered! (2p-plan serves 4; 4p-plan serves 8)
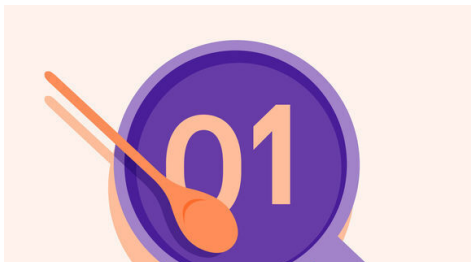
1. Cook bacon

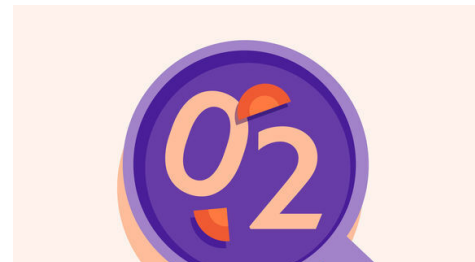Preheat oven to 450°F with a rack in the bottom.

Add **bacon** to a medium skillet. Cook over medium heat, stirring often, until browned and crisp, 10–15 minutes. Use a slotted spoon to transfer to a paper towel-lined plate. Reserve **2 tablespoons bacon fat**. Coarsely chop bacon.

Thinly slice **scallion greens** (save whites for own use).
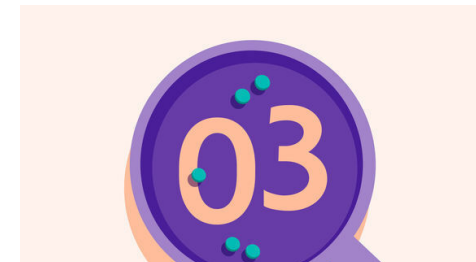
2. Bake fries

Scrub **potatoes**, then cut into ¼-inch thick fries. Toss on a rimmed baking sheet with **1 tablespoon each of flour and reserved bacon fat**. Season with **salt** and **pepper**. Spread into a single layer.

Roast on bottom oven rack until tender and browned on the bottom, 16–20 minutes. Flip and bake until browned on other side, 10–20 minutes more.

3. Heat cheese sauce & serve

In a small microwave-safe bowl, stir to combine **Velveeta cheese** and **2 tablespoons water**; microwave until warm, about 1 minute. Stir in **remaining bacon fat**. Season to taste with **salt** and **pepper**.

Serve **fries** topped with **cheese sauce, scallions**, and **bacon**. Enjoy!

4. Finish & serve

What were you expecting, more steps?

5. ...

You're not gonna find them here!

6. ...

Kick back, relax, and enjoy your Dinnerly!