



## 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)

## WHAT WE SEND

- 4 oz pkg thick-cut bacon
- 2 scallions
- 2 potatoes
- 4 oz VELVEETA® Cheese Sauce <sup>2</sup>

## WHAT YOU NEED

- all-purpose flour <sup>1</sup>
- kosher salt & ground pepper

## TOOLS

- medium skillet
- rimmed baking sheet
- microwave

## ALLERGENS

Wheat (1), Milk (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 240kcal, Fat 10g, Carbs 22g, Protein 13g



### 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!