

# DINNERLY



**NO ADDED GLUTEN**

**BETTER THAN  
TAKE OUT**

## **Vegetarian Nacho Fries** with Cheese Sauce & Fresh Tomato Salsa



30-40min



2 Servings

Honestly, we have no idea what we've been doing with our lives up until this recipe. And, let's just be clear. It's not junk food if you make it yourself. And, it definitely qualifies as dinner when it's this filling, physically and emotionally. We've got you covered!



### WHAT WE SEND

- 1 russet potato (1 lb)
- garlic (use 1 large clove)
- 1 oz scallions
- 2 plum tomatoes
- 2 oz sharp cheddar <sup>2</sup>
- taco seasoning (use 1½ tsp)
- 1 can refried pinto beans (use half) <sup>3</sup>

### WHAT YOU NEED

- neutral oil, such as vegetable
- kosher salt & ground pepper
- apple cider vinegar (or red wine vinegar)
- all-purpose flour <sup>1</sup>
- milk <sup>2</sup>

### TOOLS

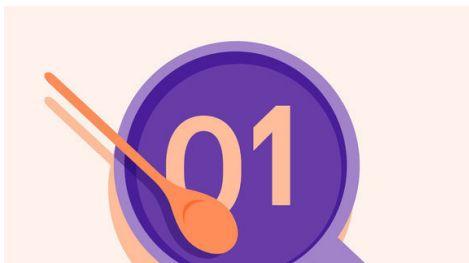
- rimmed baking sheet
- small saucepan

### ALLERGENS

Wheat (1), Milk (2), Soy (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

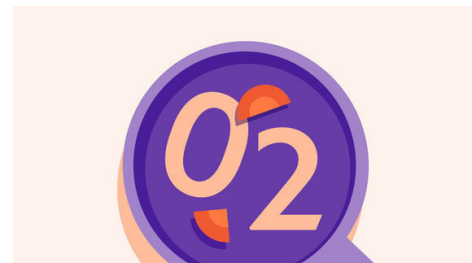
### NUTRITION PER SERVING

Calories 600kcal, Fat 30g, Carbs 70g, Protein 21g



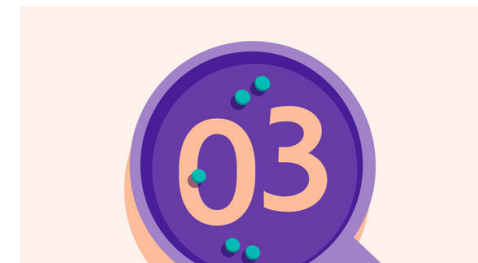
#### 1. Roast fries

Preheat oven to 450°F with a rack in the lower third. Scrub **potato** and cut into ½-inch thick fries. On a rimmed baking sheet, toss fries with **1 tablespoon oil** and **a pinch each salt and pepper**. Roast on lower oven rack, without stirring, until crisp and golden brown underneath, about 25 minutes.



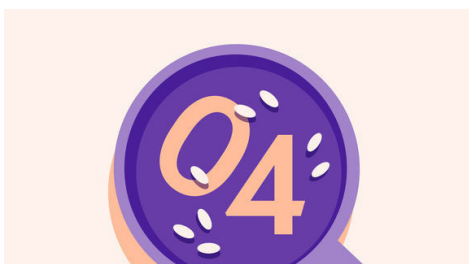
#### 2. Make fresh tomato salsa

Meanwhile, peel and finely chop **1 teaspoon garlic**. Trim ends from **scallions** and thinly slice. Cut **tomatoes** into ½-inch pieces. In a small bowl, stir to combine tomatoes, **half of the scallions**, **½ teaspoon of the chopped garlic**, and **1 teaspoon vinegar**; season to taste with **salt** and **pepper**. Coarsely chop **all of the cheddar**.



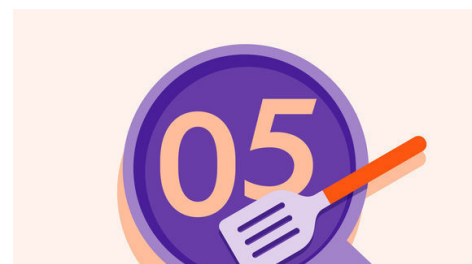
#### 3. Cook cheese sauce

Heat **remaining chopped garlic** and **1 tablespoon oil** in a small saucepan over medium until fragrant, 1 minute. Add **1 tablespoon flour**; cook until toasted, 30 seconds. Whisk in **¾ cup milk**; bring to a boil over high. Reduce heat to medium and simmer until thickened, about 3 minutes. Off heat, whisk in **cheese** until melted; season with **salt** and **pepper**. Cover to keep warm.



#### 4. Season fries & add beans

Using a metal spatula to release fries from baking sheet. Toss **fries** with **1½ teaspoons of the taco seasoning**, then gather towards the center of baking sheet. Dollop **half of the refried beans** (save rest for own use) across the top of fries and sprinkle with **remaining scallions**. Return to lower oven rack and bake until beans are warmed through, about 5 minutes.



#### 5. Finish & serve

Reheat cheese and whisk until smooth, if necessary. Pour **cheese sauce** over **refried beans and fries**. Top **vegetarian nacho fries** with **some of the fresh tomato salsa** and pass **remaining salsa** at the table. Enjoy!



#### 6. Take it to the next level

Just like regular nachos, these fries take well to all kinds of embellishments and add-ons. Try pickled jalapeño slices, sliced black olives, chopped avocado, fresh cilantro leaves, sour cream (or crema), or anything else you crave!