

Loaded Fries Basket

A delicious twist on classic french fries served in a fun basket, loaded with toppings.


30 min

Total time

Easy

Difficulty

450

kcal / serving

Ingredients

- 1 large potato
- 1/4 cup shredded cheddar cheese
- 2 slices cooked bacon, crumbled
- 2 tbsp sour cream
- 1 green onion, chopped
- Salt and pepper to taste
- Cooking oil for frying

Steps

- 1 Wash and peel the potato, then cut it into thin strips to make fries.
- 2 Heat the cooking oil in a deep fryer or a pot to 350°F (180°C).
- 3 Fry the potato strips until golden brown and crispy, then drain them on paper towels.
- 4 Season the fries with salt and pepper.
- 5 Place the fries in a basket, then sprinkle with shredded cheddar cheese.
- 6 Add the crumbled bacon on top of the cheese.
- 7 Dollop sour cream over the bacon and sprinkle with chopped green onions.
- 8 Serve hot and enjoy your loaded fries basket!