



LOADED POTATO FRIES

HEAT LEVEL 🔥🔥🔥🔥

Indulge in the goodness of our Loaded Potato Fries - crispy fries topped with a medley of savory delights, delivering a flavorful and satisfying twist on a classic favorite.

15 Mins

6 Servings

INGREDIENTS

750 g packet frozen potato chips
Spur Seasoning Salt to taste
200ml(1 sachet) Spur Cheese Sauce
125 ml (½ cup) grated Cheddar cheese
200 g streaky bacon, coarsely cut and fried crispy
80 g (about 4) jalapeños, coarsely chopped
Fresh basil or any other herbs of choice

METHOD

- 1 Preheat the oven to 180°C.
- 2 Place potato chips in oven or air fryer until crisp and golden in colour.
- 3 Layer a serving dish with the chips and sprinkle Seasoning Salt over.
- 4 Pour the Spur Cheese Sauce over the chips, followed by the grated cheese, bacon bits and jalapeños. Place in oven for about 10 minutes, or until cheese starts melting and toppings get crisp.
- 5 Top with basil or any other herbs of choice when serving.

VARIATIONS

- 1 Substitute the potato chips with frozen sweet potato fries
- 2 Substitute the Spur Cheese Sauce with Spur Mushroom Sauce or Spur Pepper Sauce.
- 3 Add more Spur Cheese Sauce or grated cheese if preferred.
- 4 Garnish with chopped spring onions.

