

Homemade Chili Cheese Fries

Crispy homemade chili cheese fries with hearty ground beef chili and melted cheddar. Perfect comfort food for game day or family dinners.

20 min

PREP

45 min

COOK

1h 5min

TOTAL

4

SERVINGS

Medium

DIFFICULTY

Ingredients

- 4 potato
- 2 tbsp olive oil
- 1 lb ground beef
- 1 onion
- 3 clove garlic
- 15 oz red kidney beans
- 14 oz tomato
- 2 tbsp tomato paste
- 2 tsp chili powder
- 1 tsp paprika
- 1 tsp cumin
- 1 cup beef broth
- 1 tsp salt
- 1 tsp black pepper

Instructions

- 1 Prepare the fries**

Preheat oven to 425°F (220°C). Wash and cut 4 large russet potatoes into ½-inch thick fries.
- 2** Toss cut fries with 2 tablespoons olive oil, 1 teaspoon salt, and 1 teaspoon paprika until evenly coated.
- 3** Spread fries in single layer on parchment-lined baking sheet. Bake 25-30 minutes until golden brown and crispy, flipping once halfway through.

4 **Make the chili**

Heat large skillet over medium-high heat. Add 1 pound ground beef and cook 6-8 minutes until browned, breaking up with spoon.

5 Add 1 diced onion and 3 minced garlic cloves to beef. Cook 3-4 minutes until onion is soft and translucent.

6 Stir in 2 tablespoons tomato paste, 2 teaspoons chili powder, 1 teaspoon cumin, and 1 teaspoon salt. Cook 1 minute until fragrant.

7 Add 15 oz can kidney beans (drained and rinsed), 14 oz can diced tomatoes with juice, and 1 cup beef broth. Bring to boil, then reduce heat to low and simmer 15-20 minutes until sauce thickens and coats the back of a spoon.

8 **Assemble and serve**

Arrange hot fries on large serving platter or individual plates. Ladle chili evenly over fries while both are still hot.

9 Sprinkle 2 cups shredded cheddar cheese over hot chili. Return to oven 3-5 minutes until cheese melts completely and bubbles.

10 Remove from oven and serve immediately while fries are crispy and cheese is melted.

Tips

Potato Prep: Soak cut potatoes in cold water for 30 minutes before baking to remove excess starch and achieve crispier results.

Perfect Fry Texture: Pat potatoes completely dry before tossing with oil, and don't overcrowd the baking sheet to ensure even browning.

Chili Consistency: Simmer chili uncovered to achieve the perfect thickness that won't make fries soggy but still coats them well.

Cheese Melting: Use freshly shredded cheese rather than pre-shredded for better melting and creamier texture.

Temperature Control: Keep fries warm in a low oven if preparing multiple batches, but add chili and cheese just before serving.

Make-Ahead Strategy: Prepare chili up to 2 days in advance and refrigerate, then reheat while fries bake for efficient timing.

Serving Size: Plan for about 1 cup of fries and ½ cup of chili per person as a hearty appetizer or side dish.