

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	45	65	4	Medium
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Homemade Chili Cheese Fries

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.